

EASTER BISCUITS

Decorate with icing and sprinkles to create your very own Easter egg biscuits! **YUM!**



Ask a grown-up for help!

INGREDIENTS

1 cup icing sugar
Water

Oval biscuits (like Milk Arrowroot biscuits)
Your favourite lollies and sprinkles

STEP 1

Grab your favourite bowl, and tip 1 cup of icing sugar into it. Then, add about 3 teaspoons of water and give it a stir. If it is too thin, sneak in a bit more icing sugar, but if it is too thick, drip in some more water. Now you have your Easter icing!

STEP 2

It's time to decorate! Cover your biscuit with icing, then add sprinkles or lollies on top. When the icing dries, the sprinkles will be stuck in place!

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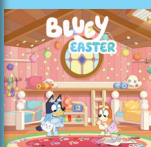
Find a big sheet of newspaper (not the one Dad's reading on the toilet!) and spread it over your table. Then lay out some small bowls and put some icing in each one. Add 1 to 2 drops of food colouring to each bowl and use a different popsicle stick to mix each colour. Then, use your popsicle sticks to paint the icing onto your biscuits. How many fun patterns can you make?



TOP TIP:

Decorated biscuits make great gifts for friends and family . . . but only if you don't eat them all first!

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