



# Animal Crackers

## INGREDIENTS:

- 1 cup (125 g) organic plain flour
- 1 cup (125 g) organic plain wholemeal flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- $\frac{3}{4}$  teaspoon sugar
- 2 tablespoons sesame seeds, lightly toasted
- 2 tablespoons linseed
- 65 g butter, chilled and chopped into small cubes
- 135 ml cold milk

## EQUIPMENT YOU WILL NEED:

- scales or measuring cups
- measuring jug
- measuring spoons
- electric mixer or large mixing bowl
- 2 baking trays
- baking paper
- animal biscuit cutters
- flour sifter
- rolling pin

## METHOD:

Preheat oven to 160°C.

Line two baking trays with baking paper.

Sift plain flour, baking powder and salt into bowl of mixing machine. Add sugar and wholemeal flour. With the machine on low add cubes of chilled butter and mix until ingredients resemble fine breadcrumbs (if you don't have a mixing machine rub the butter into the flour with your fingertips or get an adult to do this procedure for you in a food processor).

With the mixer still on low, add the 4 tablespoons of seeds and then slowly add the cold milk until the mixture comes together into a soft ball of dough (alternatively if rubbing in by hand make a well in the centre of the flour mixture and mix together with a flat-bladed knife).

Scrape the ball of dough out onto a lightly floured bench top and roll to a thickness of 2 mm. Using a pastry brush, lightly brush the surface of the dough with water. Scatter over the extra toasted sesame seeds and press down firmly with the flattened palm of your hand.

Cut into shapes and transfer to the baking trays. Any leftover dough trimmings can be gently squashed together and re-rolled to cut out extra biscuits.

Bake for approximately 10-15 minutes, turn tray around, increase oven temperature to 175°C and bake until golden brown. Transfer to a wire rack to cool. Store in an airtight container for up to 5 days.

Serve with your favourite cheese and dips.

makes 30