

# CRAFT BOX

## SWEET TREATS - MINI SPRINKLE BITES

This activity is for Explorers  
but any section or leaders  
could take part too !

### Explorer Sweet Treat Challenge

#### What you need:

- 1 ½ Cups Plain Flour
- ½ Cup Salted Butter
- ¾ Cup Granulated Sugar
- 1 Egg
- Sprinkles
- Baking Tray lined with Greaseproof Paper



#### How to make it:

This activity turns cookie making into party food...

1. Cream together the sugar and butter, whipping it together until the butter is almost white, light and fluffy.
2. Stir in the flour and whisked egg.
3. Form the mixture into small 1-inch balls, place them on the baking paper about 2 inches apart.
4. Flatten the cookies into a disc shape with a thumb or back of a spoon.
5. Top with sprinkles.
6. Bake at 170 C for 15 to 18 minutes – until the cookies are lightly golden.
7. Share with others, eat and enjoy !

#### Get more Crafty:

Why not create some different looking or tasting sprinkle cookie biscuits ?

- Add a few drops of flavouring to change the taste of the sprinkle biscuit – you could bake a variety of different tasting bites
- Add a drop or two of food colouring to the mixture to change the colour – you could make a rainbow of different coloured bites
- Vary the choice of sprinkles – you could rainbow sprinkles, chocolate sprinkles or even use a single sugar coated sweet as a Smartie-topped mini bite or add extra sprinkle into the mix
- Change the shape into Sprinkle topped sticks or use a shaped cutter to vary the shape

The cooking time may need to be adjusted, depending on the size of the biscuits.

#### Safety Notes:

**Scissors / Sharp Objects:** Supervise young people appropriately when they're using scissors. Store all sharp objects securely, out of the reach of young people.

**Food / Allergies:** Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

