

Banana Bunny Biscuits



Looking for a fun and tasty baking activity! These biscuits are really easy and quick to make, using everyday ingredients you'll find in your cupboard, including our Nesquik Banana Milkshake Powder . Great for easter celebrations, weekend baking fun or just a simple afternoon treat.

Tip: You can freeze the dough to bake later!

Preparation time: 15 mins

Cooking time: 10 mins

Serving: 20

What you'll need:

- 150g butter
- 225g plain flour, sieved
- 55g caster sugar
- 85g Nesquik Banana Milkshake Powder
- 2 large egg yolks

You will also need:

- Currants for eyes
- Baking trays, baking paper, biscuit cutters and a rolling pin

Make our simple bunny biscuits:

1. Pre-heat the oven to 190°C, 375°F, Gas Mark 5.
2. Rub the butter into the flour until the mixture resembles bread crumbs. You can use a food processor if you have one.
3. Add the sugar, Nesquik and egg yolks. Using clean hands, mix to form a stiff dough. This takes a minute or two so be patient!
4. Dust a clean work surface with flour. Flour your hands and a rolling pin.
5. Roll the dough out to about 0.5cm (¼inch) thick.

6. Cut the dough into bunny shapes using biscuit cutters.
7. Place on a baking tray lined with baking paper. Press currants into the shapes to make eyes.
8. Bake for 8-10 minutes until biscuits are golden. Cool on a wire rack.

Get decorating!

Once your biscuits are baked, it's time to bring them to life with some fun and easy decoration! We recommend adding some currants to give your bunnies some eyes. Share your ideas with us by tagging us on Instagram, TikTok or Facebook!

Tip: You can use any shape of biscuit cutters for this recipe – or simply cut round a small glass or dish.

Each portion typically contains:

Energy	Fat	Saturates	Sugars	Salt
582 kJ 139 kcal	6.9 g	4.1 g	7.7 g	0.01 g
7%	10%	21%	9%	0%

of an adults Reference Intake (RI)*

Energy per 100g: 2263 kJ / 541 kcal