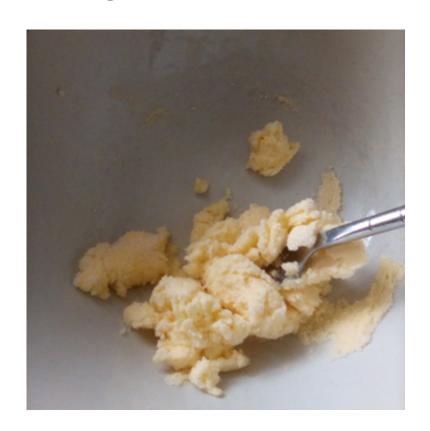
Young Art Explorers Association presents WOWLSAD FEOWL



Make your MOM! Om! Biscuits

Can you make your own owl biscuits?

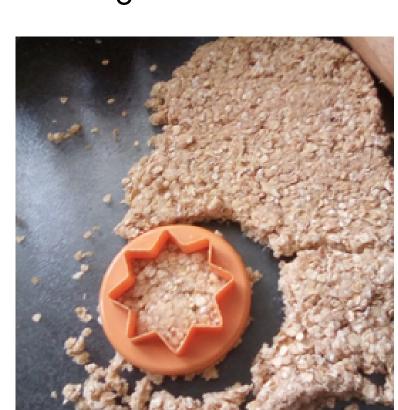
Share your pics on The Cooper Gallery digital channels.



Cream the margarine and sugar in a bowl



Mix in the flour and oats



Turn carefully onto your surface and roll to 1cm thick. Use a circle cutter to cut out.



Bake on a greased baking sheet in the oven at 180c for 20 minutes

You will need:

4oz / 116g porridge oats 3oz / 61g margarine 2oz / 58g sugar 1oz / 34g self-raising flour Things to decorate your owl biscuits with



Decorate your biscuits to look like owls. Here we've used melted chocolate, icing and sultanas

