Pumpkin Bunny Cookies

3 cups sugar
2 cups cooked pumpkin
1 cup vege oil
2 teaspoons of vanilla essence
2 cups of self raising flour
4 –5 cups of plain flour
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon nutmeg
1/2 teaspoon ground ginger

preheat oven to 180 degrees Celsius and line 4 trays with baking paper.

combine sugar, pumpkin, oil and vanilla. Add remaining ingredients and mix well.

mix the dough well, knead it on the bench top if you need to, the mixture should be moist but firm enough to roll with a rolling pin.

using a rolling pin and lots of flour on the bench top, roll the dough quite thinly so that the cookies will crisp when they bake.

cut out shapes with a (floured) cutter and place onto baking trays lined with baking paper to bake for 15 - 20 minutes or until golden brown. Leftover cookie dough can be reused or placed in the bowl at the front of the room. Each child should have 3 biscuits.

Once the biscuits are golden remove them from the oven. Cool baked biscuits on a cookie rack for 10 minutes before decorating.

I will melt some chocolate for you to decorate your biscuits with, you might like to place a marshmallow on the bunny for a tail, and chocolate drops for an eye. Fix these on with a little melted chocolate. You may like to make Easter Egg shapes instead and decorate them with too.