

Disney Santa Paws 2

THE SANTA PUPS

CANDY CANE BISCUITS

DOG BISCUIT Recipe

INGREDIENTS:

3/4 cup hot water

1/3 cup margarine

1/2 cup powdered milk

1 teaspoon salt

2 teaspoons sugar

1 egg, beaten

3 cups whole wheat flour

Small clean paint brush

Edible glitter, lustre dust or sparkling sugar sprinkles for decoration

PREPARE BISCUITS:

Please ask an adult to help with this activity.

Preheat oven to 325°. In large bowl pour hot water over the margarine. Stir in powdered milk, salt and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough.

Place dough on a lightly floured surface, then roll out into a tube about 1/4 inch thick.

Cut each piece to a length of about 5 in.

Bend the top of each piece to form a candy cane shape.

BAKING INSTRUCTIONS:

Place cookies 1 inch apart on an ungreased cookie sheet.

Bake 325 F, for about 50 minutes, depending on thickness of biscuits.

Leave in the oven for 20 minutes after turning oven off to crisp.

Remove and cool.

TIME TO DECORATE!

You can decorate your candy canes with edible glitter, lustre dust, sparking sugar sprinkles or food decorating pens you can find at your local grocery store.

TIP: To create a nice coating and make your decorations stick better try brushing a light coat of egg white on the surface of the candy cane before sprinkling on decorations. Then return to the oven for 4-5 minute or until set.



**ON BLU-RAY COMBO PACK
& HD DIGITAL NOVEMBER 20**



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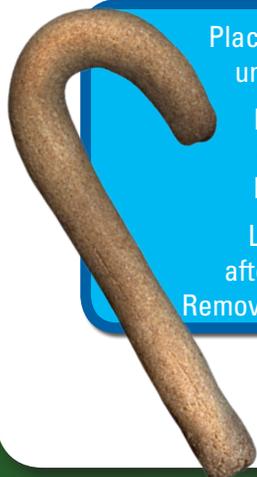
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