

Adders are Amazing! Gwiberod Gwych!

18. SNAKE SNACKS!

INTRODUCTION

This activity can be carried out with any age group, but we found it worked best with older children and adults. Maybe you have a local fair you could attend and sell snake cakes?! Or bring some biscuits along to decorate with children at an event. We are NOT star bakers by any stretch of the imagination, but these biscuits could inspire you to make your own fantastic creations!

MATERIALS:

Biscuits – Buy Digestives or other large, plain biscuits, or make your own.

Biscuit ingredients

- 100g unsalted butter, softened at room temperature
- 100g caster sugar
- 1 medium free-range egg, lightly beaten
- 275g plain flour
- 1 tsp vanilla extract

Icing

- Ready-made white/chocolate icing in a piping bag
- Ready-made coloured icing gel
- Ready-made edible sugar eyes
- Plates to serve and create on

MAKE IT!

1

- Preheat the oven to 190C/170C Fan/Gas 5. Line a baking tray with greaseproof paper.
- Cream the butter and sugar together in a bowl until combined.
- Beat in the egg and vanilla extract, a little at a time, until well combined
- Stir in the flour until the mixture comes together as a dough.

2

- Roll the dough out on a lightly floured work surface to a thickness of 1cm.
- Using biscuit cutters (or a sharp knife), cut biscuits out of the dough and carefully place onto the baking tray.
- Bake for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.



ICING - MAKE IT!

3

Create a snake shape on the biscuits



4

Draw black zigzags along the adder's back and add comedy edible eyes!



5

Or let your imagination run wild



6

Show us your creations on the ARG UK Facebook page!

