



Baked Bunny Ears

Ingredients:

- 4 Tbsp. butter
- 1 c. all purpose flour
- 3 Tbsp. sugar
- 1/2 tsp. Clabber Girl Baking Powder
- 1/2 tsp. salt
- 1/3 c. milk
- 3 Tbsp. brown sugar, packed
- 1 tsp. cinnamon
- powdered sugar, for dusting

Directions:

1. Preheat oven to 400 degrees F.
2. Place butter in glass dish. Cover and melt in microwave for 1 minute on low heat. You can use a saucepan on the stovetop over low heat. Be careful not to burn or brown the butter.
3. In a large bowl, combine flour, sugar, baking powder, and salt. Mix by hand.
4. Stir in 3 Tbsp. of the butter and milk. Mix until you have a smooth dough.
5. Lightly dust countertop or board with flour. Pat dough into rectangle.
6. Brush surface of dough with remaining butter.
7. Combine brown sugar and cinnamon in the bowl; sprinkle on rectangle.
8. Roll up the rectangle tightly; pinch along the seam to seal.
9. Cut the roll into four even pieces; place on baking

Baking is easy!

Activity: Baking bunny ears

Lesson: Mise en place

- sheet cut side down.
10. Flatten each piece with your hands, and shape into bunny ears.
11. Place baking sheet in oven so it is not touching oven sides or another pan. Bake 10-12 minutes.
12. Keep dry oven mitts close by and a wire cooling rack ready for the pan to cool on. Let an older child or adult remove the finished Bunny Ears.

Mise en place:

Mise en place is a French culinary concept that literally means "put in place" or "everything in its place." When you apply this concept, baking is easier and more enjoyable. You are less likely to miss an ingredient or alter the quantity.



1. When you start to bake, make sure you read your recipe thoroughly and gather the materials and ingredients you will need ahead of time.
2. Keep the unused ingredients to the left side of your workspace and move them to the right after use. The right workflow will help make mixing easier.
3. Keep a sink of warm soapy water ready for used dishes and utensils. This helps make clean up a snap!

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