

happy monkey – GingerBread Monkey



What you will need:

- 1 Tbs Butter
- 1 Tbs Brown Sugar
- Pinch of Ginger
- 1 Tbs Molasses
- 2 Eggs
- ¼ Tsp Baking Cinnamon
- ⅓ Cup of Flour
- ¼ Tsp Baking Powder
- Icing Sugar
- 1tsp Cocoa Powder
- 1 Tube Writing Icing

+ of course a
HAPPY MONKEY
CHOCOLATE MILKSHAKE



How to make:

1. Mix butter with the brown sugar in a bowl.
2. Add the molasses and eggs and mix well.
3. Add flour and baking soda , baking cinnamon and ginger then mix well!
4. Put a little flour on the work surface and flatten out the dough. Cut out your monkey head shape and place on baking tray. Cook for 12 minutes at 180°C/350°F(Gas mark 4)
5. Mix the icing sugar with water and add cocoa powder to create the colour 1. for the head and 2. a lighter colour for the nose and ears. Draw in the rest of your monkeys features using the writing icing squeezed from the tube.

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