TEDDY BEAR BISCUITS





Make your own **Teddy Bear Biscuits Recipe**

Ingredients

1 tube (7-1/2 ounces) refrigerated buttermilk biscuits (10 biscuits) - 1 egg, lightly beaten - 2 tablespoons sugar - 1/4 teaspoon ground cinnamon - 9 miniature semisweet chocolate chips

Directions

- 1. For each bear, shape one biscuit into an oval for the body and place on a greased baking sheet.
- 2. Cut one biscuit into four pieces; shape into balls for arms and legs. Place next to body.
- 3. Cut one biscuit into two small pieces and one large piece; shape into head and ears and place above body.
- 4. Brush with egg.
- 5. Combine sugar and cinnamon; sprinkle over bears.
- 6. Bake at 425° for 8-10 minutes (the one remaining biscuit can be baked with the bears) or until golden brown.
- 7. Place chocolate chips on head for eyes and nose while the biscuits are still warm.

Makes: 3 bears.