

# Dinosaur Week! Day 2 – Get your Bake On: Dinosaur Footprint Fossil Shortbread



My kids are all Dino mad.

The big one is Jurassic World obsessed, the middle one loves visiting the Natural History Museum, as well as looking at and

doodling on his rather snazzy new wall stickers from [Stickerscape](#), and the toddler, thanks to a certain pink talking pig and her Dinosaur mad little brother, loves them now too.

**“Dinosaur! Grrrrrrrr!”**

[via GIPHY](#)

Seen as it is the summer holidays. we have been doing lots of baking and crafts at home. This is one of those many baking activities.

I made some shortbread the other day and gave half the mixture to the kids to get creative with.

They washed up some [dinosaur](#) toys they had and gave them a dry (good training for dish washing I say!) and then they used the Dinosaurs to make footprint ‘fossils’ in the shortbread dough.

Once baked, the Dinosaur footprints are preserved in time forever more, well, by forever I mean until they get scoffed!

Here is the recipe for the shortbread biscuits.

Happy baking Dinosaur discoverers!

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## Ingredients

(Makes approximately 20 Shortbread Rounds)

150g Softened Butter

80g Caster Sugar

150g Plain Flour

75g Semolina

1 tsp Vanilla Extract

(extra flour for dusting the surface)

(Toy Dinosaurs, cleaned and ready for Stomping!)





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## Method

- 1 – Pre-heat the oven to 160°c (fan)
- 2 – Place the softened butter and caster sugar in a bowl.
  - 3 – Mix until light and fluffy.
- 4 – Add the vanilla, flour and semolina. Mix with a fork until incorporated and the mixture forms a dough like ball.
  - 5 – Place the dough on a lightly floured surface  
(TIP: I always place cling film over my worktop and roll the dough out on that so when it comes to clearing up, I don't have anything to do other than fold the cling film up and throw it in the bin) and roll it out until it is 5mm thick.
- 6 – Using a circular cutter, or a cutter shape of your choice, cut out the shortbread and place on a baking tray covered in greaseproof paper.

7 – Now take your Dinosaurs and carefully, but firmly, push them down until their feet sink into the dough and leave a footprint when removed.

(Tip: Dipping the Dinosaur's feet in some flour before stamping helps to stop them getting stuck in the dough!)

8 – Once done, place in the oven and bake for approximately 25/30 minutes. Keep an eye on them from 25 minutes as you don't want them to colour very much, just a very light brown colour around the edge is perfect.

8 – Remove from oven and leave to cool on a wire rack.

## **Dino-riffic!**

Chomp away!





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If you have a go at this recipe, do share it with me over on my [Facebook Page](#) or on [Instagram](#) by tagging me, @lifeisknutts

Gems.x

**Disclosure:** The links to Stickerscape in this post are part of my Dinosaur Week I am running with them and Kali Stileman. I was sent some of their Wall Stickers to review. All words, thoughts, opinions and ideas are my own.