



BUSY BEES

During the summer months, a queen honey bee lays up to 2,500 eggs per day.

Bake bee biscuits

Celebrate World Bee Day on 20 May with these buzzy treats.

What you need

- 200g butter
- 200g caster sugar
- 1 medium egg
- 400g plain flour
- Yellow, black and white icing pens

- Large bowl
- Whisk
- Cling film
- Rolling pin
- Cookie cutters or knife
- Baking sheet
- Baking paper

Instructions

1 Preheat the oven to 190°C, fan 170°C, gas mark 5. Mix the butter and sugar in a large bowl until you have a creamy texture.

2 Slowly add in the eggs and mix together. Add the flour and whisk until a dough forms. Gather the dough into a ball and wrap it in cling film. Pop in the fridge.

3 After an hour has passed, flour a flat surface and roll out your dough to about 3mm thick. Use bee cookie cutters to cut out some bee shapes. Or you can draw a bee shape on paper and ask an adult to help you cut around it with a knife.

4 Pop your biscuits onto baking paper on a baking sheet, and bake for 12–14 minutes or until golden.



How does it work?

When people think of pollinating insects, they usually picture a honey bee, but many insects pollinate flowers, including butterflies and moths. Bumblebees are more efficient pollinators than honey bees. They pollinate many fruits and vegetables, from potatoes to strawberries. Without them, farmers couldn't produce these crops as easily. Sadly, many insect pollinators are in decline, so it is important to spread the word about these awesome animals. Why not give your biscuits to someone as a gift for World Bee Day on 20 May?

Allergy warning! Ingredients in **bold** are allergens (substances that cause allergic reactions). Learn more at [tinyurl.com/SN-allergy](https://www.tinyurl.com/SN-allergy)

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