

Vegan fox gingerbread biscuit fun

Ready to bake up some foxy treats? Follow these fun steps to make your very own delicious fox-shaped gingerbread biscuits.

Ingredients:

250g plain flour	3 tbsp golden syrup	1 tsp baking powder
100g soft brown sugar	1 tsp ground ginger	Pinch of salt
75g dairy-free butter	1 tsp ground cinnamon	

Optional: vegan icing, sprinkles, or edible glitter for decoration

What you'll need:

Fox-shaped cookie cutter (or cut freehand around a fox you have drawn or printed out)

Mixing bowl and spoon

Rolling pin

Baking tray & parchment paper

Your grown-up helper

Let's bake

1. Mix it up

In a big bowl, mix the flour, sugar, ginger, cinnamon, baking powder, and salt.

Add the dairy-free butter and rub it in with your fingers until it looks like breadcrumbs.

2. Make it sticky

Add the golden syrup and stir it all together to make a soft, rollable dough.

3. Roll and shape

Sprinkle some flour on your surface and roll out the dough to about 5mm thick.

Cut out your fox shapes with a cutter — or get creative and cut your own.

4. Bake your foxes

Lay your fox biscuits on a baking tray lined with parchment paper.

Bake at 180°C (160°C fan) for about 10–12 minutes until golden and smelling amazing!

5. Cool and decorate

Let your biscuits cool completely.

Then go wild with icing, sprinkles, or even a dusting of edible glitter. Give your foxes bright orange fur or cute little icing eyes.

6. Share and enjoy

Snack on your tasty creations or share them with friends and family.

And don't forget to snap a picture of your foxy treats and tag us.

7. Bonus fun: Fox biscuit party

Host a fox-themed tea party with your woodland treats!

Remember: Every bite of your foxy biscuits is a little celebration of kindness to animals and the planet.

