

Edible Elephant Ears

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Just like you, elephants are considered mammals, except they can weigh more than 11,000 pounds. Elephants are the world's largest land mammals and can lift up to 3.7% of their body weight with their trunk. They can also flap their ears to cool down. Don't try lifting yourself up with your nose, but cool down and try creating your own edible elephant ear.

Ingredients:

- 1 (10 can) refrigerated biscuits
- 1/4 c. sugar
- 1 tsp. cinnamon

Directions:

1. Open can of biscuits. Press 2 together and roll out between 2 sheets of wax paper until thin as possible.
2. Heat vegetable oil (enough to cover bottom) in a large skillet over medium heat. With the help of an adult, fry elephant ears one or two at a time until golden brown on one side, then turn and fry other side. Drain on paper towel and sprinkle with mixture of the sugar and cinnamon. Serve warm.

Serves: 5