

Gingerbread biscuits



Ingredients:

350g (3 cups) plain flour

1 tsp bicarbonate of soda

2 tsp ground ginger

100g (1/2 cup) butter

175g (1 cup) light brown sugar

4 tbsp golden syrup

1 large egg

To decorate

Icing writers, or

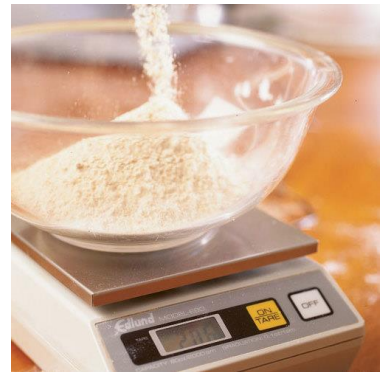
1/2 cups icing sugar

Smarties, jelly tots, chocolate

drops etc

Pre-heat the oven to 190C / 170C fan.

1. Measure the flour and add it into a large mixing bowl.



2. Weigh the butter then chop it up with a butter/blunt knife into small pieces before adding it to the flour.



3. Using your clean fingertips, rub in the butter until the mixture resembles fine breadcrumbs.



4. Measure the sugar then add it into the flour mixture. Add the ginger and bicarbonate of soda and mix it all in. Add the golden syrup.



5. Crack the egg into a separate bowl (just in case any shell goes in), then add it to your mixing bowl.



6. Mix everything together with a wooden spoon then use your hands to mix it until you have a smooth dough.



7. Use a rolling pin to roll out the mixture.



8. Cut out your ginger bread using cutters of your choice. Place them on your baking tray.



9. Bake in the oven for 10-12 minutes. Cool slightly then lift on to a wire rack to cool.



10. You can use icing writers to decorate your biscuits or otherwise mix around 1/2 a cup of icing sugar with a teaspoon or so of water and mix it together.

11. Use the icing to keep the sweets in place and to decorate your biscuits.

