

## Christmas Bake-along

### **Gingerbread biscuits**

#### Ingredients

- 350g/12oz plain flour, plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger (or mixed spice if you don't like ginger)
- 1 tsp ground cinnamon
- 125g/4½oz butter
- 175g/6oz light soft brown sugar
- 1 free-range egg
- 4 tbsp golden syrup

#### To decorate

- Icing sugar (optional), or writing icing (optional) if you have it
- Food colour (optional)
- cake decorations (optional)

#### Equipment

- Mixing bowl
- Wooden spoon
- Rolling pin
- Baking trays
- Food processor (if available)
- Ginger bread person, or any biscuits cutter (if you don't have one you can draw shapes on cardboard and use it as a template to cut around)
- Grease proof paper
- Straw (optional, if hanging biscuits on the tree)
- String (optional, if hanging biscuits on the tree)
- Weighing scales
- Icing bag or any strong food storage bag
- Little helpers!! (optional!!!)

#### Method

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.

2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, biscuit shapes and place on the baking tray, leaving a gap between them. Using a straw cut out a hole to pass string through to allow biscuits to be hung on the tree (optional).
5. Bake for 12–15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations, if using.