

# Christmas Gingerbread Biscuits



# Ingredients list

- 75g soft light brown sugar
- 3 tablespoons golden syrup
- 1 tbsp water
- 1 teaspoon powdered ginger
- 95g butter
- ½ teaspoon bicarbonate of soda
- 225g plain flour
- Tubes of pre-made icing to decorate (as many colours as you wish)
- Xmas shaped cookie cutters (we have some but not loads if you need to borrow)

# Equipment list

- Large Saucepan
- White Plastic spoon
- Metal knife
- Rolling pin
- Xmas cookie cutters
- Baking tray
- Parchment paper

# Method

Pre-heat the oven to 180°C, gas mark 4.

1. Put the all your sugar, 3 tablespoons syrup, 1 tablespoons water and 1 teaspoon ginger together into a large saucepan
2. Then bring them to boiling point, stirring all the time. Now remove the pan from the heat and stir in the butter (cut into small lumps) and  $\frac{1}{2}$  teaspoon bicarbonate of soda
3. Next stir in the flour gradually until you have a smooth manageable dough – add a little more flour if you think it need it



# Method

4. Roll out the dough to 3mm thick on a lightly floured surface
5. Cut out the gingerbread biscuits using the cutters
6. Place onto a lined baking tray and bake for 10-15 minutes until they feel firm when lightly pressed with a fingertip
7. Take them off your tray and leave them to cool on the side before decorating.

