



# Fun Festive Recipe

Follow the instructions below to make delicious gingerbread biscuits.

## Christmas Gingerbread Biscuits Recipe

Prep time: 20 minutes

Bake time: 10 minutes

### Ingredients

**Makes 25 to 30 biscuits:**

100g unsalted butter, at room temperature

350g plain flour

175g soft brown sugar

1 tsp bicarbonate of soda

2 tsp of ground ginger

1 medium egg

4 tbsp of golden syrup

½ cup icing sugar

**What you'll need:**

Weighing scales

Large mixing bowl

Large wooden spoon

Measuring cups and spoons

Rolling pin

Cookie cutters

Baking trays

Parchment paper

Wire rack

### Method

(adult supervision required)

1. Preheat your oven to 160°C / 140°C Fan / 325°F.
2. Line your baking trays with parchment paper.
3. In a large mixing bowl, using your fingertips, rub the butter and flour together, until it resembles fine breadcrumbs.
4. Add the sugar, bicarbonate of soda and ground ginger and mix together.
5. Add the egg and golden syrup, then mix together until you have a smooth dough. (Start with using a wooden spoon until it's less messy, then you can use your hands).
6. Place the dough onto a floured work surface and roll until approximately 5mm thick.
7. Cut the dough into shapes using a cookie cutter and place onto your lined baking trays.
8. Bake until golden for approximately 10 minutes.
9. Leave to cool for a few minutes before lifting them onto a wire rack to cool completely.
10. Dust with icing sugar or decorate as desired.

