

GINGERBREAD RECIPE

Ingredients

100g Salted Butter
3 tbsp Golden Syrup
100g Dark Muscovado Sugar
½ tsp Bicarbonate Of Soda
1 tbsp Ground Ginger
1 tsp Ground Cinnamon
225g Plain Flour
50g Icing Sugar

Method

1. Heat the butter, syrup and muscovado sugar together in a small pan until melted, stirring occasionally. Set aside to cool slightly.
2. Mix together the bicarbonate of soda, ginger, cinnamon and flour in a large bowl. Pour in the buttery syrup mixture and stir to combine, then use your hands to bring the mixture together to form a dough. The dough will be soft at this point, but it will firm up in the fridge.
3. Put the dough on a sheet of baking parchment, shape into a rectangle, and lay another sheet of parchment on top of it. Roll the dough out to a thickness of ½ cm. Transfer to a baking sheet to keep it flat, leaving the parchment in place, then chill in the fridge for an hour.
4. Heat the oven to 190C/170 fan/ gas 5. Line a large baking sheet with more baking parchment. Remove the dough from the fridge and cut out shapes using a cookie cutter.
5. Place the shapes, spread apart, on the lined baking sheet, and bake for 10-12 minutes. Leave to cool completely on the baking sheet.
6. Meanwhile, mix the icing sugar with 1-2 tbsp water. Colour with food colouring if liked, then decorate the biscuits with the icing using a piping bag with a thin nozzle.