

# Easter Gingerbread Biscuits



## Ingredients:

185g Plain Flour  
85g Soft Light Brown Sugar  
50g Block Butter (Room Temperature)  
2 Tablespoons Golden Syrup: School to Provide  
1 ½ Teaspoons Ground Ginger: School to Provide  
1 Large Egg  
½ Teaspoon Bicarbonate of Soda: School to Provide

**Please bring a container to carry your Easter Gingerbread biscuits home in. If you have any suitable biscuit cutters, please bring these in.**

## Additional Ingredients:

Assorted Decorations e.g. Mini Smarties, M&M's  
Currants or Raisins  
Writing Icing or White and Pink Icing made with Royal Icing mixed with Water

## Method:

1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Sift the plain flour, ginger and bicarbonate of soda into a large mixing bowl.
3. Cut the butter into small chunks and add them to the bowl.
4. Rub the butter into the flour with your fingertips until the mixture resembles breadcrumbs.
5. Stir the soft light brown sugar into the mixture using a white plastic stirring spoon.
6. Break the egg into a small bowl.
7. Heat a tablespoon in hot water to help measure out the syrup. Measure the syrup and add this to the egg and beat together well.
8. Stir the egg and syrup mixture into the flour. Mix everything together with a metal tablespoon until it makes a dough.
9. Using a flour dredger, sprinkle a clean work surface with a little flour and put the dough onto it. Stretch the dough by pushing it away from you.
10. Fold the dough in half. Turn it and push it away from you again. Continue to push, turn and fold until the dough is smooth.
11. Cut the dough in half. Sprinkle a little more flour onto the work surface.
12. Roll out the dough until it is about 5mm thick.
13. Use a cookie cutter to cut out lots of shapes from the dough. Lift the shapes onto the baking tray with a palette knife.
14. Roll out the other half of the dough and cut shapes from it.
15. Bake in the oven for 12 to 15 minutes until they turn golden brown.
16. After baking, leave the biscuits on the baking tray for about 5 minutes, then lift them onto a cooling rack using a fish slice.
17. Leave to cool.
18. Store in an airtight container, ready for decorating next lesson.

