

# Gingerbread Biscuits

## Ingredients:

- 350g Plain Flour
- 175g Soft Light Brown Sugar
- 100g Butter
- 4 Tablespoons of Golden Syrup or Maple Syrup
- 2 Teaspoons of Ground Ginger
- 2 Eggs
- 1 Teaspoon of Bicarbonate of Soda: School to Provide



You will need a shaped cutter to shape the biscuits and a container to take them home in.

## Ingredients for Decoration:

- 100g Icing Sugar
- Few Drops of Water
- Food Colour
- Any Decorations

## Method:

1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Line a baking tray with greaseproof paper.
3. Sift the flour, ginger and bicarbonate of soda into a large plastic mixing bowl.
4. Cut the butter into chunks and add them to the large bowl.
5. Rub the butter into the flour with your fingertips until the mixture resembles breadcrumbs.
6. Stir the soft light brown sugar into the mixture.
7. Break the eggs into a small bowl and beat with a fork.
8. 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.
9. Stir the egg and syrup mixture into the flour, mix everything together with a metal tablespoon until it makes a dough. You may find it easier to use your hands to soften the butter.
10. Sprinkle a clean work surface with flour and put the dough onto it. Stretch the dough by pushing it away from you.
11. 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.
12. Cut the dough in half. Sprinkle a little more flour onto the work surface.
13. Roll out the dough until it is about 5mm thick.
14. Use a cookie cutter to cut out lots of shapes from the dough. Lift the shapes onto the baking tray with a fish slice.
15. Roll out the other half of the dough and cut shapes from it.
16. Bake in the oven for 12 to 15 minutes until they turn golden brown.
17. After baking, leave the biscuits on the baking tray for about 5 minutes, then lift them onto a cooling rack using a fish slice.
18. Leave to cool.
19. Decorate as desired.

