



STAR RECIPE: GINGERBREAD BISCUITS (Makes 20)

This recipe is from the Cooking Club and the allergen groups are noted in red: **Egg, Milk**

Ingredients

350g plain flour (and extra for rolling out)	1tsp bicarbonate of soda
2tsp ground ginger	1tsp ground cinnamon
125g butter	175g light brown soft sugar
1 egg	4tbsp golden syrup
To decorate: Writing icing	Cake decorations

Method

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together.
3. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.
4. Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper.
5. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them.
6. Bake for 12–15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling.
7. When cooled decorate with the writing icing and cake decorations, if you wish.

Serve and enjoy 😊

