

Recipe

Christmas

Serves: 20 biscuits

Takes: 45 mins

Festive biscuits

350g plain flour
1tsp bicarb soda

5tsps ground ginger
1tsp ground cinnamon

100g butter
1 egg

4tbsp golden syrup
175g light brown sugar

Preheat your oven to 180C. Put the flour, ginger, cinnamon, bicarbonate of soda and butter in a mixing bowl and mix to form breadcrumbs. Add the sugar, golden syrup and egg and mix until it gathers together into a firm dough. Lay out two sheets of greaseproof paper or baking parchment cut to the size of your baking trays. Halve the dough and roll each ball out directly onto the sheets until about half a centimetre thick. Use your cutters to cut out your biscuit shapes and remove the excess dough from around the edges.

Once gathered, roll the excess out and cut a few more biscuits to add to your baking paper. Place the sheets of baking paper with ready-cut biscuits onto baking trays. Bake in your preheated oven until golden-brown. This usually takes about 15 minutes but they may be done sooner – keep a beady eye on them from around 10 minutes in the oven! Allow them to cool on the baking tray for 5 minutes (this lets them harden off before trying to move them).

While you're waiting for the biscuits to cool, prepare the icing. Begin by whisking the egg white until it's frothy and stands in thick peaks. Next, add the icing sugar a little at a time, whisking to incorporate thoroughly. If you want different colours, now is the time to separate the icing into separate bowls and stir in different colours – try green for Christmas trees, red for Rudolph's nose and white for glorious snowflakes. When the biscuits are cool, get decorating!

David Domoney

