



## Gingerbread Biscuits

Sarah's servings: 20+, Sarah's skill: Easy, Baking time: 7-9 mins

### Ingredients

#### Biscuits

100g Unsalted butter  
100g Golden syrup  
75g Soft Dark or Light Brown sugar  
225g Plain Flour  
1/2 tsp Bicarbonate of soda  
1 Tbsp Ground ginger  
1 tsp Ground Cinnamon  
1/2 tsp Ground Allspice

#### Icing

250g Royal icing sugar (sieved)  
50ml Cold water

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### Method

- Melt the butter, syrup and sugar in a medium sized pan on a low heat. Stir until the sugar has melted. Set aside to cool slightly.
- Put the flour, bicarbonate or soda, ground ginger, ground cinnamon and ground allspice in a large bowl and mix.
- Add the butter mixture and mix until it forms a soft dough.
- Get two pieces of parchment and a large tray. Place one piece of parchment on the tray then place the dough on the top and flatten slightly.
- Put the second piece of parchment on the top and roll the dough out so it is approximately 1/4 cm thick.
- Place the tray with the covered dough on into the fridge for an hour to cool and set.
- When ready to bake Pre-heat the oven to 190 degrees centigrade (170 fan) and line two baking trays with baking parchment.
- Remove the dough from the fridge and take off the top piece of parchment.
- Cut out the dough with your Christmas cutters and place on the prepared trays leaving space between the shapes to allow for spreading.
- You can re-roll the dough but chill it before baking as it will soften up.
- Bake for 7-9 minutes depending on the size and shape.
- Leave to cool and set on the baking trays.
- Decorate with Royal icing or leave plain.
- Icing To make the royal icing put the icing sugar and water in a stand mixer or you can use a bowl and hand mixer.
- Whisk until the icing is smooth, glossy and holds to stiff peaks.
- Put the icing in an icing bag with writing nozzle and decorate the biscuits.
- Leave to dry then use as cake decorations or just to eat.