

Ingredients

50g butter or margarine

100g brown or white sugar

250g plain flour

1 tsp bicarbonate of soda

1-2 tsp ginger or other spice

4 tbsp syrup or honey

1-2 tbsp milk

250g icing sugar mixed with 1 egg white
sprinkles, silver balls, sweets to decorate



Method

1. Pre heat the oven 190 C/ No. 5
2. Place butter, syrup and sugar in a saucepan and melt over a low heat, stirring with a wooden spoon
3. Remove from the heat and stir in the flour, bicarbonate of soda & spices. Add milk if needed to make a firm dough
4. Roll out the mixture and cut out shapes. Make a small hole in the top of each one. Place them evenly on a baking tray.
5. Bake for 10-15 minutes until light golden
6. Leave on the tray for 1 minute, then cool on a wire rack.
7. Decorate with icing and silver balls

Hazard

- Use oven gloves
- Space biscuits evenly on the baking tray
- Time biscuits carefully so that they don't burn

<https://www.goodhousekeeping.com/uk/food/recipes/a564670/easy-gingerbread-recipe/>

Ginger Bread

Spicy Christmas Biscuit

Preheat 190C/gas mark 5



1

100g block margarine or butter



2

75g brown sugar



3

2 tbsp golden syrup



4

Melt

Melt butter sugar, and syrup slowly over a low heat



5

Mix

Mix 150g plain flour, $\frac{1}{2}$ tsp bicarbonate of soda, $\frac{1}{2}$ tsp mixed spice, 1 tsp ground ginger



6

Mix

Stir in the butter mixture to make a stiff dough



7

Knead

Knead the dough until smooth



8

Roll

Roll between sheets of greaseproof paper



9

Bake for 10 min's

Bake until golden brown and puffed, allow to cool




10

Stir 250g icing sugar with 1 egg white, pipe and decorate with sweets



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For decorations remember to make a hole to thread ribbon to hang before baking



