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Festive Gingerbread Biscuits

A classic recipe for gingerbread biscuits that can be cut into people, stars or trees and decorated with your choice of icing, currants, or sweets ready for the festive season!



Ingredients list

350g Plain Flour

1 Tsp. Bicarbonate of Soda

1 Tsp. Ground Ginger

175g Light Brown Sugar

100g Margarine

60g Golden Syrup

1x Egg – beaten

Your choice of currants, cherries, sweets, chocolate, white or colourful icing to decorate!

Method

1. Mix the flour, bicarbonate of soda and ginger together in a bowl.
2. Rub the margarine in to the flour mix until it resembles fine breadcrumbs.
3. Stir in the sugar to the mixture.
4. In a separate bowl, beat the syrup in to the egg and then add to the flour mix.
5. Combine until you make a dough. Knead until smooth.
6. Roll the dough out on to a floured surface until ¼" thick.
7. Cut out using a gingerbread people cutter (or shape of your choice).
8. Place your biscuits on to a greased and lined baking tray and bake at 190°C for 12-15 minutes until golden brown.
9. Cool slightly before transferring to cooling racks.
10. Have fun and decorate your gingerbread biscuits!