

GINGERBREAD BISCUIT RECIPE

for 200 biscuits approx!

400g sugar
200ml dark syrup/treacle
200ml water
250g butter chopped into small cubes
2 tbsp ground cinnamon
1 ½ tbsp ground cloves
1 ½ tbsp ground cardamom
1 tbsp ground ginger
1040g plain flour and extra flour for rolling out the dough
1 tsp bicarbonate



DAY 1:

1. Grown-ups only: Pour sugar, syrup and water in a pan and bring to the boil. Put the pan to one side.
2. Put all spices into a large mixing bowl with the butter. Add the hot sugar mix and stir with a wooden spoon so that the butter melts and you get a smooth mixture. Stir now and again whilst letting it cool down.
3. Add bicarbonate to the flour and slowly stir into the mixture until you've got a workable soft dough.
4. Cover the bowl with cling film and let the dough expand in the fridge overnight. The dough can be left in the fridge for a few days if you cover it tightly with clingfilm.

DAY 2:

1. Pre heat the oven to 200°
2. Take a piece of the dough and roll it out with a light touch either onto some flour on the worktop or straight on to a baking sheet covered with grease proof paper. Use cookie cutters to make your different gingerbread shapes.
3. Place the baking sheet in the middle of the oven and bake the gingerbread for approximately 5 minutes – keep an eye on them so they don't burn.
4. Let the gingerbread biscuits cool down before you decorate them with icing.

ICING for approx. 200 biscuits

1 egg white
400g icing sugar
4 drops white vinegar or lemon juice

1. Mix the icing ingredients and whisk to a smooth, white icing – preferably with an electric whisk
2. Fill an icing bag with the icing and decorate your gingerbread cookies. Let the icing harden before moving the biscuits over to a biscuit tin with a lid.

Tips

Mix different caramel colours with the icing for more colourful biscuits.

Write names on the biscuits for an edible name place

Place a hole near the top before you bake so you can thread a ribbon through

Make a box and gift them to teachers, relatives and neighbours