



***BISCUITS BAKING
BOX RECIPES***





Gingerbread



People



This kit makes: Up to 34 biscuits. *Cookie cutter shapes may vary between kits.

Cookie Ingredients

- 1 Bag of Gingerbread Cookie Mix
- 1 Bag of Brown Sugar
- 1 Bottle of Golden Syrup
- 1 Bottle of Vanilla Extract
- 1 Bottle of Rapeseed Oil
- 1 Egg (you need to get that sorry)

Icing Ingredients

- 1 Bag of Icing Mix
- 1 Bottle of Lemon Juice
- 1 Bag of Red Food Colouring
- 1 bag of Green Colouring
- 1 Bag of Sprinkles

In Your Box

- 3 piping bags
- 1 nozzle
- 3 sheets of Greaseproof
- 3 cookie cutters
- 1 Letter to Santa (he told us to put one in there for you)

Equipment

- Stand Mixer
- Rolling Pin
- Baking tray

RECIPE TIME: Prep 35 mins, bake 10 mins per batch, plus decorating time.

METHOD: This recipe is a three step process. First you will make the gingerbread dough, then you will roll, cut and bake the biscuits, then you'll decorate them with royal icing. We recommend using a stand mixer to make the dough, which will also require light kneading. Our royal icing is based on a simple, traditional method and does not require a mixer.

You can be as creative as you wish with this kit. We have included everything you need for piping different designs, however you can simply use a knife to spread the icing on the biscuits, use different food colourings or finish with sprinkles of your choice.

STEP 1

- Heat the sugar, golden syrup and butter in a pan until melted. Mix the ginger and flour in a large bowl and make a well in the centre. Add the bicarbonate of soda to the melted mixture and stir – it will fizz a little – then pour into the flour mixture with the egg. Stir to combine. The mix will be soft but will firm up as it cools.

STEP 2

- Scoop the mixture into a box or fridge bag and chill for at least 1 hr until firm enough to roll out. The dough can be kept in the fridge for up to a week or frozen for three months.

STEP 3

- Heat oven to 190C/170C fan/gas 5. Turn the dough out onto a lightly floured surface and cut in half. Briefly knead the first piece, then roll it on a lightly floured surface to 5mm thick, use your cutters to create your ginger bread people then transfer to lined baking sheets, leaving a little room for them to spread.

STEP 4

- If you plan to hang the biscuits, make a small hole in the top of each one using the end of a piping nozzle (the hole will close up a little so make sure it's big enough). Repeat with remaining dough.

STEP 5

Bake in batches for 10-12 mins or until they darken slightly, If the holes have closed up, remake them while the biscuits are warm. Leave to cool and harden up completely before moving them. To make your icing, add the lemon juice to the icing mix and beat on the mixer for 5 mins, then divide it up and use the colouring create the colours you want (its very strong!) once you have iced your cookies use the sprinkles to finish them off and then leave them to set for 2 hours,

WHEAT FLOUR (**GLUTEN**) ICING SUGAR, SOFT DARK BROWN SUGAR [SUGAR, MOLASSES], RAPESEED OIL, LYLE'S GOLDEN SYRUP [PARTIALLY INVERTED REFINERS SYRUP], EGGS, VANILLA ESSENCE, LEMON JUICE [LEMON JUICE, PRESERVATIVE: **POTASSIUM METABISULPHITE**], BAKING SODA, GROUND CINNAMON, GROUND GINGER, , POWDER RED, FOOD COLOUR, POWDER GREEN FCF, FOOD COLOUR, GROUND NUTMEG

ALLERGY ADVICE: FOR ALLERGENS, SEE INGREDIENTS IN **BOLD**



***Christmas Shortbread
Windows***

Christmas Shortbread Windows

Cookie Ingredients

1 Bag of Orange Chocolate Shortbread
1 Bottle of Vanilla Extract
1 Bottle of Rapeseed Oil
1 Bag of Boiled sweets

In Your Box

3 sheets of Greaseproof
Dough Scraper

Equipment

Stand Mixer
Rolling Pin
Baking tray
Thick plastic bag
2 star cookie cutter one bigger
then the other 6cm & 10cm

RECIPE TIME: Prep 35 mins, bake 10 mins per batch, plus decorating time

You can be as creative as you wish with this kit. We have included everything you need to make these amazing chocolate window

STEP 1

Mix all the ingredients together except the sweets, mix for about 5 mins until it from a tight dough. Leave to rest fir 20 mins in the fridge. In the meantime, put your sweets in a bag and bash them until they are just shards or a powder.

STEP 2

Roll it out to about 8mm thick and cut with a large cutter then use a small one for the middle and then transfer to a baking sheet make sure its lined. take a teaspoon of your crushed boiled sweets and put into the middle your star. add a small hole (use a piping nozzle in the top if you want to hang them from the tree and bake in batches in the oven for about 8-10 mins, the sweets should have melted

STEP 4

Take them out of the oven, If the holes have closed up, remake them while the biscuits are warm. Leave to cool and harden up completely before moving them. You can pipe around the edges if you wish use chocolate,



SHORTBREAD MIX [WHEAT FLOUR, **GLUTEN** SUGAR, WHITE CHOCOLATE CHUNKS (8%) (SUGAR, WHOLE MILK POWDER, COCOA BUTTER, SKIMMED **DAIRY** MILK POWDER, EMULSIFIER (**SOY LECITHIN**), NATURAL VANILLA FLAVOURING), PALM FAT, GLUCOSE SYRUP, SWEETENED CONDENSED MILK, BUTTER, SALT, WATER, COLOUR (SULPHITE AMMONIA CARAMEL), NATURAL FLAVOURING, FLOUR TREATMENT AGENT (ASCORBIC ACID)], RAPESEED OIL, CHERRY DROPS SWEETS ROLL 45G [SUGAR, GLUCOSE SYRUP, ACID (CITRIC ACID), FLAVOURING, COLOUR (ANTHOCYANINS)], UNSWEETENED COCOA POWDER, ORANGES, GROUND CINNAMON

ALLERGY ADVICE: For allergens, see ingredients in Bold. This product may also contain traces of Eggs



Mini Christmas Houses



Mini Cookie Houses

Cookie Ingredients

1 Bag of Spiced Cookie Mix
1 bottle of Rapeseed oil
Vanilla Essence

2 Eggs You have to get these

Icing Ingredients

1 Bag of Icing Mix
1 Bottle of Lemon Juice
1 Set of Food Colouring Powder
1 Decorating Bag

In Your Box

3 piping bags
1 nozzle
3 sheets of Greaseproof
1 Cookie Cutter set
1

Equipment

Stand Mixer
Rolling Pin
Baking tray

RECIPE TIME: Prep 35 mins, bake 10 mins per batch, plus decorating time.

METHOD: This is an all in one method.

STEP 1

- Beat the oil and the cookie mix and then add the eggs, beat for 4 mins

STEP 2

- Place the dough between two sheets of greaseproof paper and pin it out until its about 5mm thick, then place on a tray and leave in the fridge for about an hour

STEP 3

- Heat oven to 190C/170C fan/gas 5.
- Cut out your shapes using the cookie cutter set from your box place them on a tray and bake for 6-8min

STEP 4

- Make your royal icing, add the icing mix and lemon juice into a mixer and beat for 5 mins then add what ever colouring you want
- Glue your houses together with a little icing and leave to set
- Decorate as many as you can it should make 20 houses



ICING SUGAR, WHEAT FLOUR (**GLUTEN**), RAPESEED OIL, CORN FLOUR, DESICCATED COCONUT, FINEST LEMON JUICE [LEMON JUICE, PRESERVATIVE: **POTASSIUM METABISULPHITE**], SPRINKLES (**GLUTEN**), GEM SUGAR [SUGAR (98%), CANE MOLASSES], MIXED CURRY SPICES, REDCOLOURING POWDER, GREEN COLOURING POWDER, BLUE COLOURING POWDER, EGGS

ALLERGY ADVICE: FOR ALLERGENS, SEE INGREDIENTS IN BOLD