

# Gingerbread Shortbreads men & mini houses



- 175g butter chopped into cubes
- 1 X bag of shortbread mix
- 1X bottle of vanilla
- 1x bottle lemon juice
- 1 X bag of gingerbread spices
- 1x bag of royal icing mix
- 1 x bag of sprinkles
- 1 x bag of Christmas sprinkles
- 1 Set of house cutters
- 1 set of gingerbread men cutters

## STEP 1

in to a mixing bowl or stand mixer add the butter, shortbread mix, vanilla, gingerbread spices and leave to mix until it forms a dough. pat it out onto some cling film and leave in the fridge for 20 mins.

## STEP 2

in a clean mixing bowl with beater attachment add the icing mix, lemon juice and mix for 3-4 mins if it very stiff add water a few drops at a time you want the icing to be soft so you can pipe it, once ready cover with cling film and leave to one side.

## STEP 3

Roll out your dough to about the thickness of two pound coins, then it up to you what you want to cut out. we suggest a mix of houses and gingerbread men. place your biscuit's on a lined baking tray, you will need more than one, leaving 3cm between each one. when you filled the tray leave it in the fridge for 10 mins. if you only have one tray you will have to repeat this step.

## STEP 4

Heat oven to 150C/140C fan assisted /gas 4. bake for 18-to 20 mins slightly firm if you ant them crisper than leave them in for 25 mins no more. they won't burn but the will be hard as a rock. leave to cool completely before icing. Fill your piping bag and

## STEP 4

Bake for 12-15 mins until they darken slightly. If the holes you have made have closed up, remake them while the biscuits are warm and soft using a skewer. Cool for a few mins on the baking sheets, then transfer to a wire rack to cool and harden up completel



## **THE ELIZABETH R COLLECTION** **ORANGE CHOCOLATE BISCUIT CAKE**

This luscious chocolate biscuit cake recipe is adapted from 'A Royal Cookbook: Seasonal recipes from Buckingham Palace' and loved by the late Queen Elizabeth who for over 70 years had afternoon tea everyday at 5pm. Perfect to share with friends, family and neighbours whatever the occasion,

### **FOR THE CAKE:**

1 bag of Rich Tea biscuits  
150g softened unsalted butter  
1 bag of icing sugar  
1 bag milk chocolate chips chocolate  
2 tablespoons warm water, or dark rum if you prefer  
1mls of orange extract

### **DECORATION**

1 sheet of gold leaf  
Orange slices provided  
Piping bag provided

### **CHOCOLATE GANACHE:**

1 bag of dark chocolate  
1 can of evaporated milk

### **EQUIPMENT:**

15cm metal cake ring

### **METHOD**

For the cake, prepare the metal cake ring by greasing with butter and lining the sides and the bottom with baking paper. Place the lined ring on to a flat tray and leave to one side until required.

Place the softened butter and the sugar into a bowl and cream together until light and fluffy, its about 10 mins on a stand mixer

Melt the chocolate either in the microwave or over a simmering saucepan of water. Once melted, pour the chocolate on to the butter and sugar and mix thoroughly. Finally, add the water or rum and then the broken biscuit pieces and orange extract. Stir well to make sure that all the biscuit pieces are coated with the chocolate mix.

Place the mixture into the lined cake ring and carefully but firmly push it down to create an even texture. Place the cake into the fridge to chill and the chocolate becomes firm. This could take up to 30 minutes. To prepare the ganache for the cake covering, place the chocolate into a bowl and pour the evaporated milk into a saucepan. Bring it up a simmer and then pour over the chopped chocolate. Carefully stir until the chocolate has completely melted and the ganache is smoothly blended.

Remove the chocolate biscuit cake from the fridge and the cake ring. Place on to a wire rack with a tray beneath to collect excess ganache. Carefully coat the chocolate biscuit cake with the warm ganache, making sure that all of the cake is evenly coated. Allow to set fully before moving to your service plate and decorating as desired, you can use the left over ganache from the tray to pipe swirls then finish with gold leaf and orange





## ***THE ELIZABETH R COLLECTION WHITE CHOCOLATE, LEMON & ELDERFLOWER SHORTBREADS***

The Queen's personal chef has revealed the recipe for Her Majesty's favourite royal shortbread recipe, we have adapted it slightly to create these wonderful short breads with milk chocolate.

- 1 bag of shortbread mix
- 225g of butter (soft)
- 1 bottle of vanilla, lemon and elderflower extract
- 50mls of water
- 1 bag of bag of white chocolate.

### **Method**

1. Preheat the oven to 160C/Gas 3½. Add all of the ingredients, except in a stand mixer and work together until it resembles a paste and light enough to pipe( if not add a 20mls more of water)
2. Fill a piping bag with the mixture and on a lined baking tray pipe swirls of the mixture
3. Bake in the oven for around 20 mins - you want the shortbread to remain a light sandy colour.
4. Once baked, remove from the oven and leave to cool for at least 1 hour.
5. Melt the white chocolate and leave to cool for a few mins, then dip the base of the biscuit into the chocolate and turn upside down on a cooling tray, when done leave to set for about 20mins
6. Enjoy with a cup of tea of your choice.





## ***MINCE PIE CHOCOLATE COOKIES***

THESE ARE OUR YUMMY NEW EDITION AND SUPER SIMPLE

- 1 BAG OF COOKIE MIX
- 1 BAG OF BROWN SUGAR
- 1 BAG OF COOKIE MIX
- 1 EGG

### **Method**

1. Preheat the oven to 170C/Gas 4½. Add the oil and the sugar and beat for 4 mins, then add the egg beat for another 1 min
2. the tip in the cookie mix slowly and beat until it's a soft dough resembles a
3. scoop 16 to 20 small balls
4. Bake in the oven for around 14 mins - they should be firm and soft in the middle
5. Take them out and leave to cool before sharing with Santa !

