



Inspire

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Gingerbread

Children will love making and eating these gingerbread biscuits. Give them as gifts or use to decorate your Christmas tree.

Makes 10-12

INGREDIENTS

- 300g plain flour (plus extra for rolling out)
- ½ tsp salt
- 3 tsp ground ginger
- 1 tsp ground cinammon
- 1 tsp ground nutmeg
- 125g salted butter, cubed
- 50g soft dark brown sugar
- 50g soft light brown sugar
- 1½ tbsp treacle
- 1 tbsp golden syrup
- 1 tsp vanilla extract
- 2 tbsp water

Place the sugars, syrup, treacle, spices and water in a saucepan, stir and heat gently until the mixture is nearly boiling. Turn off the heat and add the vanilla. Add the butter and stir again until the mixture looks like a smooth glossy sauce.

Place the flour and salt in a mixing bowl and whisk. Add the wet ingredients to the flour mixture and stir until you have a firm but yielding dough. Allow the dough to cool to room temperature.

Set the oven to 160°C fan. Roll out the dough on a floured surface to a thickness of 5mm. Use the rolling pin (7218264) to create gingerbread design indentations. Use Christmas cutters to punch out the shapes you require and place them slightly spaced out on a baking tray lined with baking parchment. Bake for 10 to 12 minutes and allow them to cool.

Recipe supplied by *Tala*

