

CRAFT + CRUMB



XMAS JUMPER BISCUITS

This kit has all the essentials, and full instructions on how to make your COSY and CRUNCHY Xmas Jumper Biscuits.

With only a few simple ingredients to add, you get more time to enjoy the making, baking, crafting and eating of your yummy creations.

TOOLS YOU NEED

- ★ Mixing Bowl
- ★ Wooden Spoon
- ★ Rolling Pin
- ★ Baking Tray
- ★ Cling Film
- ★ Baking Parchment
- ★ Scissors
- ★ Saucepan

INGREDIENTS YOU NEED TO ADD

- ★ 70g unsalted butter
- ★ 4 tablespoons golden syrup or honey
- ★ 1-2 tablespoons of milk or boiled water

PREPARE

- Make sure your butter is softened – if still hard, pop it in the microwave for 5-10 seconds until soft.

MIX

- Pour all your biscuit mix into a large bowl, add your butter and rub into the mixture using your fingertips or blend until the mixture looks like breadcrumbs.
- Make a well in the centre and pour in your syrup or honey and mix together. Tip the dough out and knead briefly until smooth.
- Wrap your ball of dough in cling film and place in the fridge for 15 minutes to firm up.

BAKE

- Preheat your oven to 190°C / 170°C Fan / Gas 5.
- Line a baking tray with baking parchment paper.
- Lay your dough between two more sheets of parchment paper. Press dough lightly with a rolling pin and roll backwards and forwards, left to right until it is about 5mm thick.
- Lift off the top sheet of parchment and put to one side, now cut out your xmas jumper shape using the supplied cutter, pushing down firmly on the cutter then give it a little wiggle.
- Using a spatula or flat knife lift your xmas jumper dough shape on to your lined baking tray, keeping approx 20mm space between each one.
- Keep cutting your shapes, re-roll any off-cuts and repeat until all the dough has been used.
- Bake for approx 10 minutes or until golden brown, (the biscuits won't be firm yet but will harden once they cool).
- Remove from the oven and leave to cool, use a wire cooling rack if you have one.

HANDY TIP
If dough feels sticky you can sprinkle with a little flour and lay your parchment over it to re-roll.

DECORATE

- In a bowl mix your icing sugar with 1-2 tablespoons of milk or boiled water, add a little at a time to get the right consistency - it should be firm and not too runny so it doesn't drip off the biscuit.
- Split your icing equally into separate bowls and colour each one with your colouring tubes.
- Add the icing to your piping bag. Snip 1mm off the end and squeeze the icing down to the end. Then twist the top to create a funnel and pipe your xmas jumper designs as you fancy, repeat on all your biscuits.
- To finish off, add all your sprinkles and then leave to allow the icing to set.

HANDY TIP
Remember to do a nice mix of your coloured icings

JUMPERS AND JOY... you're finished!

Now it's time to munch, share and enjoy your SNAZZY XMAS BISCUITS with your family and friends!

MERRY CHRISTMAS

XMAS JUMPER BISCUITS INGREDIENTS:

Gingerbread mix: Plain **WHEAT** flour, light brown sugar, bicarbonate of soda, ginger extract.

Icing sugar. Colour gel: Glucose, Sugar, Water, Anti-caking agent (Potato Starch), Colour (Brilliant Blue, Allura Red, Curcumin, Paprika), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Gelling Agent (Agar), Stabiliser (Xanthan Gum).

White pearl sprinkles: Sugar, Water, Maize Starch, Coconut Oil, Glazing Agent (Beeswax).

Note: E129 Allura Red may have an adverse effect on activity and attention in children.

For allergens, please see ingredients in **BOLD**.



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ME

BAKING MADE EASY

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