

KIDS' zone



Christmas Gingerbread Recipe



Ingredients



75g butter

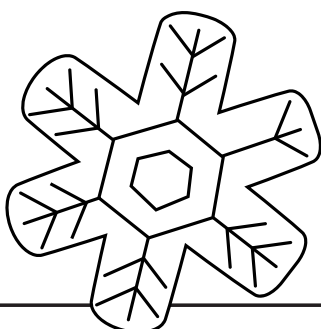
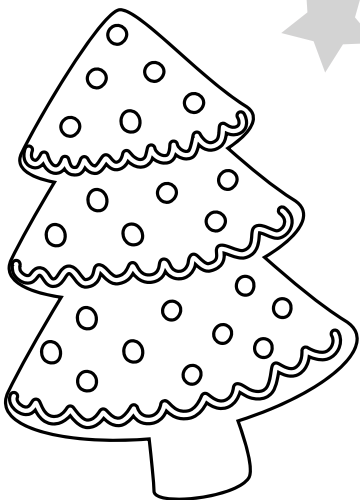
3 ½ tbsp golden syrup

60g light soft brown sugar



175g plain flour

¼ tsp bicarbonate of soda

2tsp ground ginger



Method

1. Add butter, golden syrup and light brown sugar to a pan. Stir on a low heat until the sugar has dissolved.
2. Add flour, bicarbonate of soda and ginger to a mixing bowl then stir together. Make a well in the centre and pour in the sugar and butter mixture.
3. Stir together or use hands to form a dough. 
4. Wrap in cling film and leave to chill for 30 minutes.
5. Lay the dough between two sheets of baking parchment. Press dough lightly with a rolling pin. Give a quarter turn and then repeat.
6. Give it a final turn, then start to roll backwards and forwards, giving regular quarter turns until the dough is roughly the thickness of a £1 coin.
7. Cut out the shapes using a biscuit cutter then bake at 190°C (170°C fan) mark 5 for 10-12 minutes, until lightly golden brown.
8. The biscuits won't be firm but will harden when left to cool outside the oven. 
9. If you're feeling adventurous, let your imagination flow by decorating your biscuits with icing or sweet treats.