

Fleur de Lis Gingerbread

Recipe

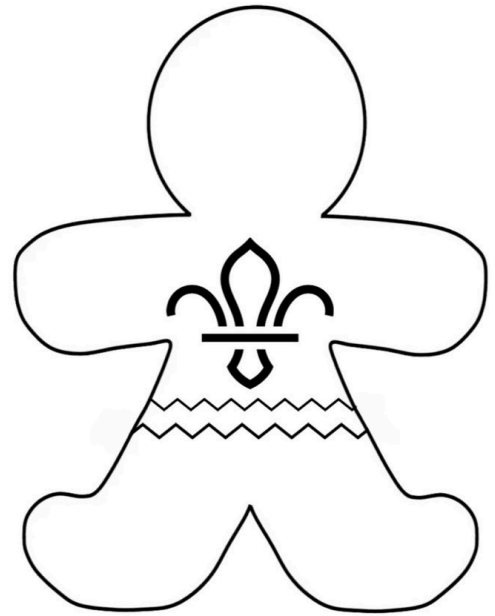
Prep: 45 mins

Cook: 12-15 mins

Serves: 15-20

Ingredients

175g Dark Muscovado Sugar
85g Golden Syrup
100g Butter
350g Plain Flour
1 tsp Bicarbonate of Soda
1 tbsp Ground Ginger
1 tsp Ground Cinnamon
1 egg (beaten)
Ready-made writing icing
Small sweets



Method

Step 1: Melt the sugar, golden syrup and butter in saucepan, then bubble for 1-2 mins. Leave to cool for 10 mins.

Step 2: Tip the flour, bicarbonate of soda and spices into a large bowl. Add the warm syrup mixture and the egg, stir everything together, then gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least 30 mins.

Step 3: Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.

Step 4: Roll out the dough to the thickness of a £1 coin, then cut out gingerbread people with a cutter. Re-roll the excess dough and keep cutting until it's all used up.

Step 5: Lift the biscuits onto the trays and bake for 10-12 mins, swapping the trays over halfway through cooking. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely. Use the icing and the Fleur de Lis stencil, decorate the biscuits as you wish. Leave to dry for 1-2 hrs. *Your biscuits will keep for up to three days in an airtight container.*