

GINGERBREAD BISCUITS



INGREDIENTS

180g clear honey
350g soft dark brown sugar
120g butter
700g plain flour
2 tsp baking powder
1 tsp ground ginger
2 tsp ground mixed spice
2 medium eggs

PREPARATION

Set the oven to 170°C

METHOD

1. Melt the honey, brown sugar and butter over a gently heat until the sugar has dissolved completely. Don't boil it!! Set to cool slightly
2. Sift the flour, baking powder, ginger and mixed spice in a bowl
3. Add the melted mixture and egg (lightly beaten on addition) to the flour mixture until they bind to form a dough. If you have a mixture a dough hook is the best.
4. Keep the dough wrapped in a plastic bag until you are ready to roll it out to prevent it from drying out.
5. Roll the dough out on a floured surface and cut out shapes. You can make little balls and press down with a fork if you don't want shapes.
6. Place the shapes on lined baking trays and cook for approximately 10-15 mins or until the biscuits have browned slightly.
7. Place them on a wire rack to coll. They will harden once cooled so if you want a slightly softer cookie (i.e. If you've made balls instead of shapes) cook them a little less.

PREPARATION TIME: 1HR 15 MINS
COOKING TIME: 12-15 MINS PER BATCH
SERVES: 6

STORAGE

Store in an airtight container and these keep so well.

NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

VARIATIONS & TIPS

This recipe is the absolutely best for making gingerbread houses! House are the most easiest thing to make so have a crack at it. Also making bigger shapes, i.e. Stars, gingerbread men, angels, when they come out the oven have a large straw and make a hole in the dough and then let set. Once cooled you have a wonderful hanging decoration – a great deal of fun with the kids!