

GINGERBREAD BISCUITS



INGREDIENTS

180g clear honey
350g soft dark brown sugar
120g butter
700g plain flour, plus extra for dusting
2 tsp baking powder
1 tsp ground ginger
2 tsp ground mixed spice
2 medium eggs, lightly beaten

PREPARATION TIME: 1 HR 15 MINS

COOKING TIME: 12-15 MINS

SERVES: 2 GINGERBREAD HOUSES OR
PLENTY OF BISCUITS

METHOD

1. Set your oven to 170°C.
2. In a medium saucepan, melt the honey, brown sugar and butter over gentle heat until the sugar has dissolved completely. Be sure it doesn't boil! Set aside to cool slightly.
3. Sift the flour, baking powder, ginger and mixed spice in a bowl.
4. Add the melted mixture and egg to the flour mixture and slowly mix using an electric mixer until they bind to form a dough. A dough hook is the best to use here if you have one.
5. Once the dough is fully combined, remove from the bowl onto a well-floured surface and knead by hand for at least 5 minutes.
6. Wrap the dough in plastic wrap so it's completely sealed and pop it in the fridge for 15-20 minutes to rest.
7. Once rested, roll the dough out on a floured surface and cut out shapes.
8. Place the shapes on lined baking trays and cook for approximately 10-15 mins or until the biscuits have browned slightly.
9. Place them on a wire rack to cool (they will harden whilst cooling).

REHEATING, STORAGE, VARIATIONS & TIPS

- * These biscuits will keep well in an airtight container for many weeks.
- * If you aren't ready to use the dough immediately, be sure to keep the dough wrapped in plastic wrap or a wet tea towel until you are ready to roll it out to prevent it from drying out.
- * You will need plenty of extra flour to keep the dough from sticking to surfaces and utensils whilst cutting and rolling.
- * This recipe is perfect for making gingerbread houses or edible Christmas ornaments. Alternatively, you can cut into shapes or any kind or roll into balls and press with a fork for simple round biscuits.
- * These cookies will harden once cooled, which is perfect for building gingerbread houses or ornaments, however if you want a slightly softer cookie cook them a little less.
- * To make Christmas ornaments, use your chosen shape cutter (stars, bells, angels, gingerbread men, etc) and as soon as the biscuits are removed from the oven, use a large straw to make a hole in the dough (to later thread hanging ribbon) then set aside to cool.

NOTE

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