



# GINGERBREAD CHRISTMAS TREE:

## INSTRUCTIONS:

1. Add butter, golden syrup and sugar to a pan and stir occasionally until melted.
2. Allow to cool to room temp
3. Add flour, baking powder, cinnamon and ginger to a mixing bowl then stir together
4. Add syrup mix to form dough (it might be easier to use your hands)
5. Wrap in clingfilm and let chill for 30 mins to firm up.
6. Roll out to the thickness of a £1 coin.
7. Use a biscuit cutter to cut the shape.
8. Bake at 190°C (170°C fan) for 10-12 min until lightly golden brown.
9. While still hot insert a coffee stirrer in through the base of each biscuit.
10. Make the icing by mixing the icing sugar with the colouring and mix until smooth, add in water drop by drop, if needed, until a firm fluid consistency is reached.
11. Pipe lines across the biscuit and place smarties around the edge.
12. Allow to set before serving.



## INGREDIENTS:

- 100g butter
- 3 tbsp golden syrup
- 100g dark muscovado sugar
- ½ tsp bicarbonate of soda
- 1tbsp ground ginger
- 1 tsp ground cinnamon
- 225g plain flour
- Birchwood stirrers
- Smarties

