

Gingerbread Biscuits

Ingredients

350g plain flour (might need more)
1 teaspoon bicarb of soda
2 teaspoon ground ginger
100g butter
175g soft light brown sugar
1 large free range egg
4 tablespoon golden (corn) syrup
Royal icing of your choice

Method

Sift the flour, soda, ginger in a large bowl, add the butter and rub with your fingertips until they look like fine breadcrumbs. Or put into a food processor and pulse. Add the sugar, mix well.

In another bowl, beat the egg and golden syrup with a whisk until well mixed and add to the flour. Keep mixing till it comes together, which may mean, getting your hands into the bowl. CSI disposable gloves come in handy. If it's too sticky add a touch more flour and keep working it gently till you have a smooth, lovely, buff coloured soft dough.

Roll between two pieces of cling film to 4mm thickness and place on a baking sheet. Put the sheet into the fridge and let the dough rest for 20 minutes at least. Or, you could make the dough, pat it down to a fat disc and place in the fridge for 30min at least, though an hour is best. Then roll out and proceed to cut out your shapes.

Preheat your oven to 190degrees. Cut out your shapes and transfer the biscuits to a lined baking sheet. If it starts to get soft, place in the fridge for 10 minutes. Put it into the oven and bake for 10-12 minutes, until you can really smell the gingerbread and it turns a lovely golden colour. Take it out, leave the biscuits on the tray for a few minutes and then transfer to a rack to cool completely. You can then ice to your heart's content.

Note: Make the dough ahead of time and it can be refrigerated for upto two days. Or cut out shapes and freeze, allowing it to thaw in the fridge.

