

Spiced Christmas Biscuits

These biscuits can be eaten fresh or used as tree decorations by attaching a ribbon.



Ingredients

100g soft brown sugar
100g softened butter or margarine
250g plain flour
1 teaspoon ginger
1 teaspoon cinnamon
1 tablespoon golden syrup
2 tablespoons of orange juice OR 1 egg

To decorate

Icing, cake decorations,
hundreds and thousands,
silver balls or chocolate chips

1. Preheat oven to 180 degrees centigrade/Gas Mark 4.
2. Cut some non stick baking paper to line a baking sheet, you might find it easier to line two sheets so you can cook all the biscuits together or swap trays when one batch has cooked.
3. Put the butter or margarine into a bowl. Sieve the flour on top of it, then rub the butter/margarine into the flour until it looks like large breadcrumbs.
4. Add the sugar, cinnamon, ginger, golden syrup and mix thoroughly. Add the orange juice or egg gradually until the mixture starts to clump together. Knead by hand until the mixture forms a dough, adding more juice if necessary.
5. Sprinkle flour on a large chopping board/mat or work surface and roll the dough out to about the depth of a £1 coin.
6. Use cutters to make shapes like stars, Christmas trees, hearts. If you want to make holes for ribbons, use a skewer to make the hole near to the top of the shape. Place the shapes on the lined baking tray.
7. Put into the oven for 10 to 15 minutes or until golden. Transfer to a wire rack to cool. Once cool, mix icing and put onto biscuits, sprinkle with decorations, or leave plain. Once the icing has set, thread ribbons through the holes if you have made them.