

Christmas Spiced Biscuits

These biscuits make delicious decorations to hang on your Christmas tree!

Makes: 30-40 small biscuits

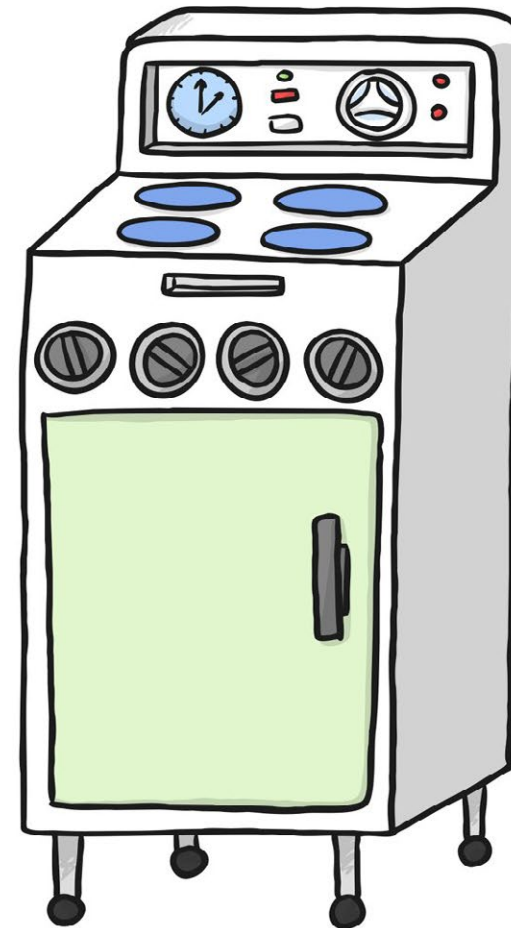
Ingredients:

- 175g dark muscovado sugar
- 85g golden syrup
- 100g butter
- 3tsp ground ginger
- 1tsp ground cinnamon
- 350g plain flour, plus a little extra for dusting
- 1tsp bicarbonate of soda
- 1 egg
- 100g white chocolate
- Edible silver balls

Equipment:

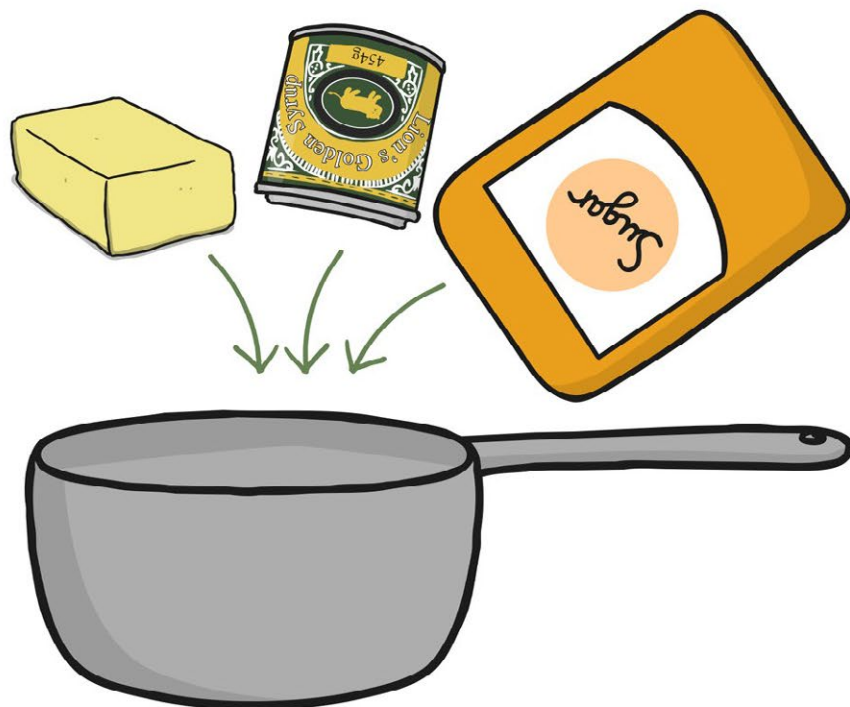
- Oven, hob and microwave
- Fridge
- Large pan
- Large mixing bowl
- Small bowl
- Wooden spoon
- Fork
- Cling film
- Fridge
- Rolling pin
- Biscuit cutters
- Baking tray
- Skewer

Step 1



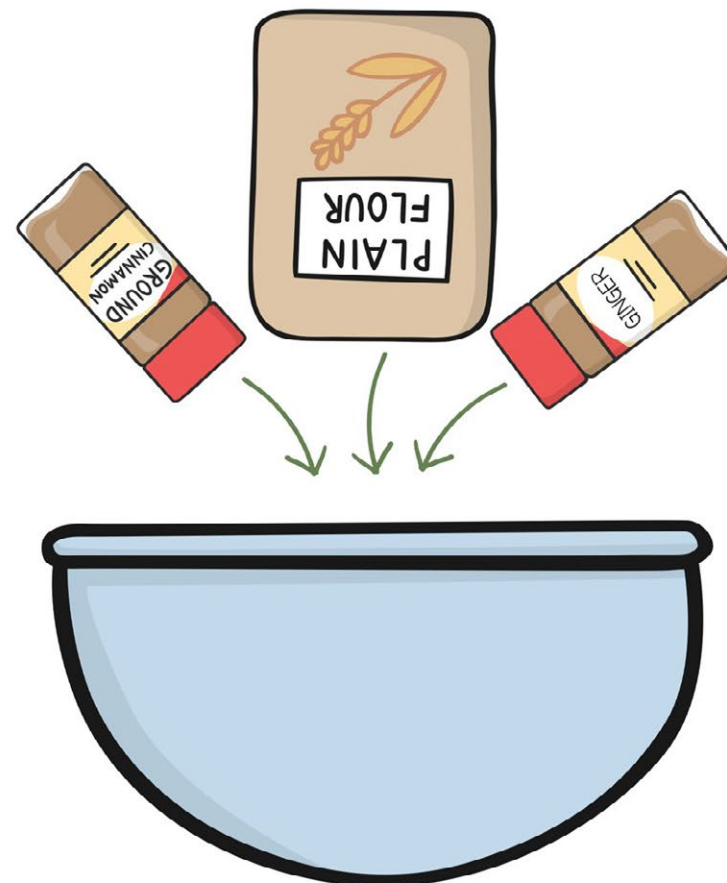
Turn on the oven at 190°C or gas mark 5.

Step 2



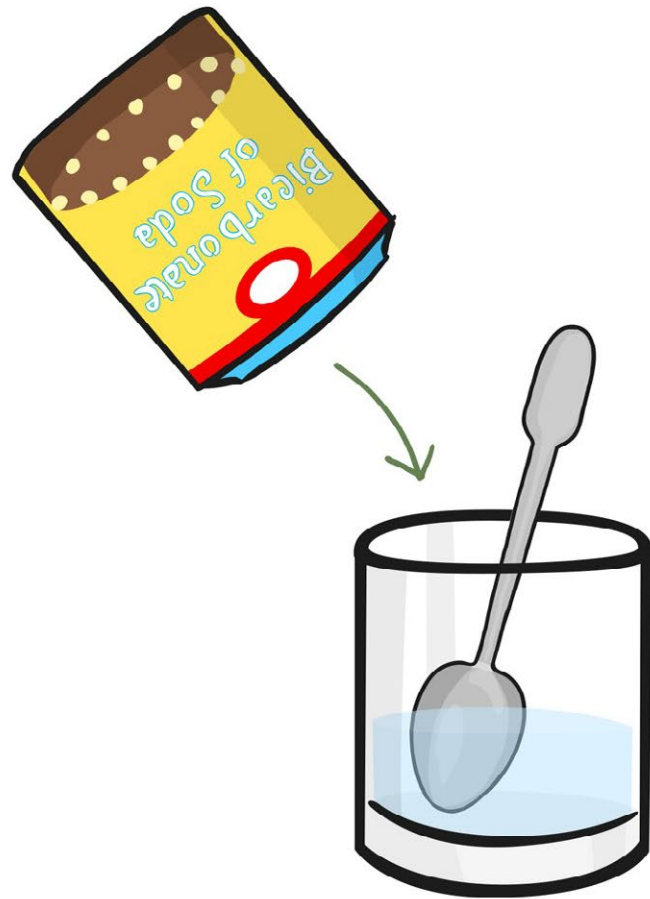
Heat the sugar, golden syrup and butter in the pan on the hob until it has melted.

Step 3



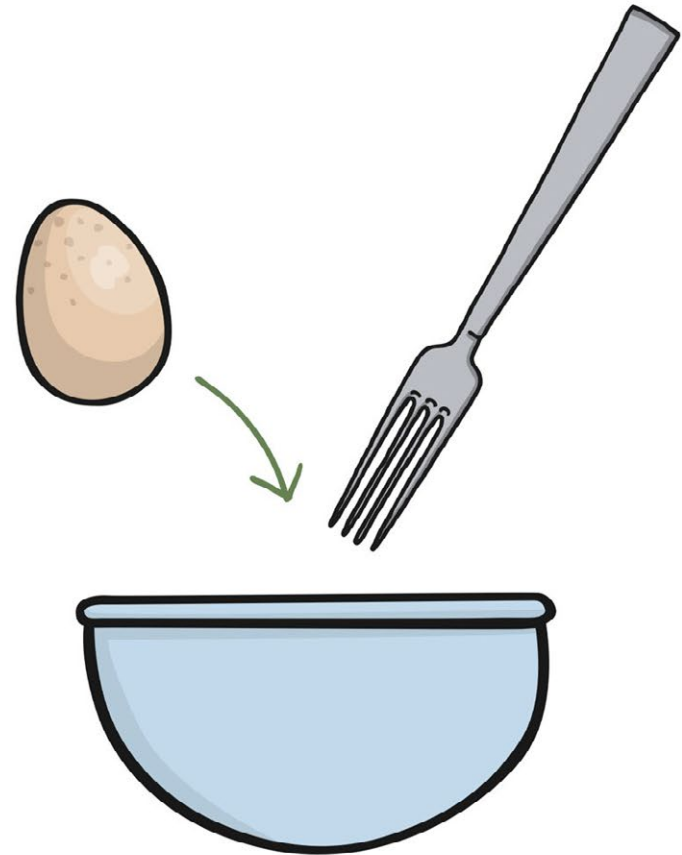
Mix the ginger, cinnamon and flour in your bowl and make a well in the centre

Step 4



Dissolve the bicarbonate of soda in 1 teaspoon of cold water.

Step 5



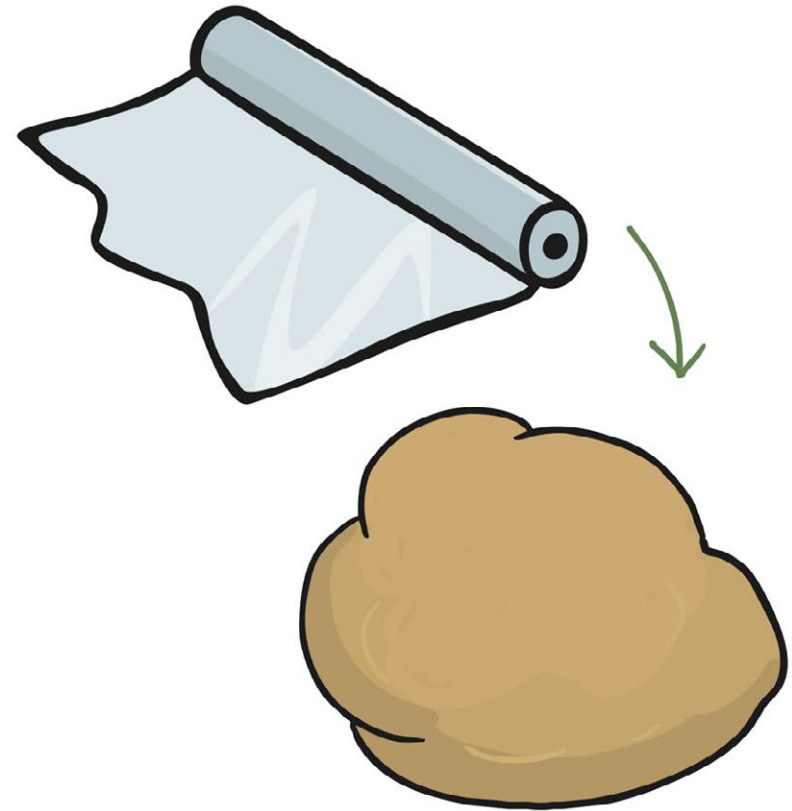
Crack your egg into a small bowl and fish out any bits of the shell that have dropped in accidentally. Beat the egg with a fork.

Step 6



Pour the bicarbonate of soda mixture, the melted sugar mixture and the egg into the centre of your flour and spices well.

Step 7



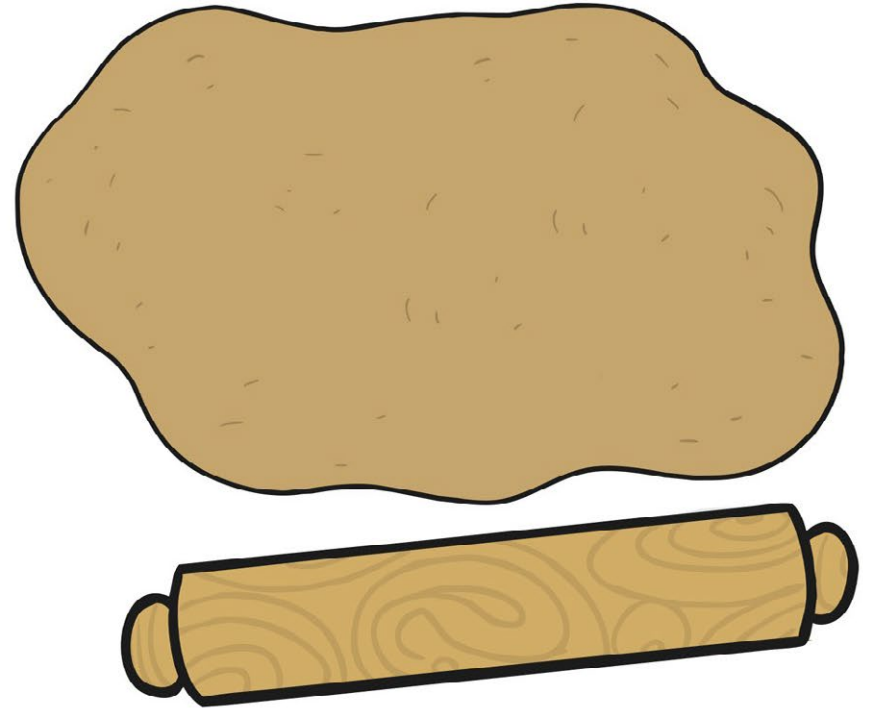
Cover the biscuit mix with cling film and leave to cool. Once cool enough, put the mixture in the fridge for at least an hour. This will make the mixture easier to roll out.

Step 8



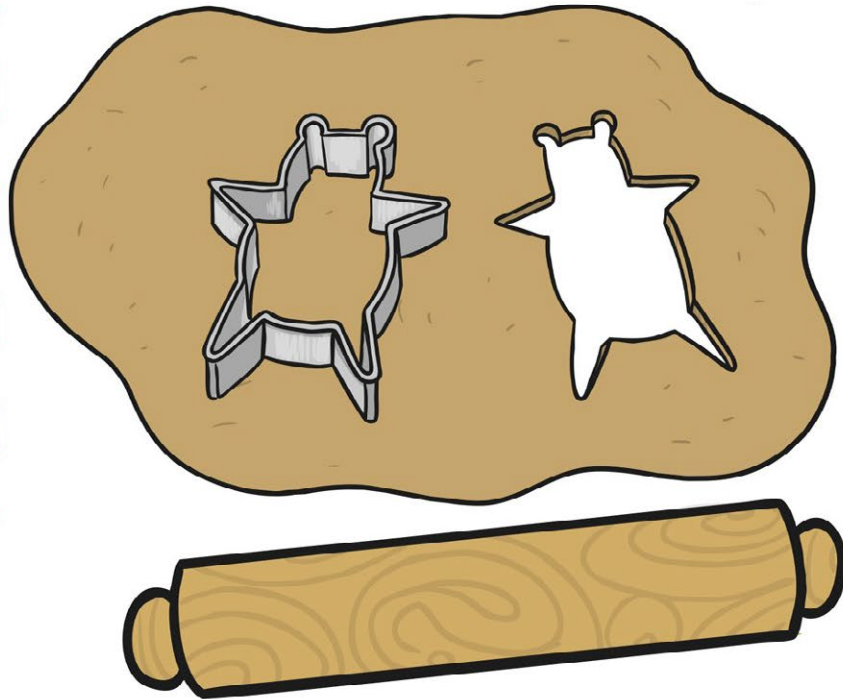
Once the mixture has cooled, turn it out onto a lightly floured surface and knead the dough.

Step 9



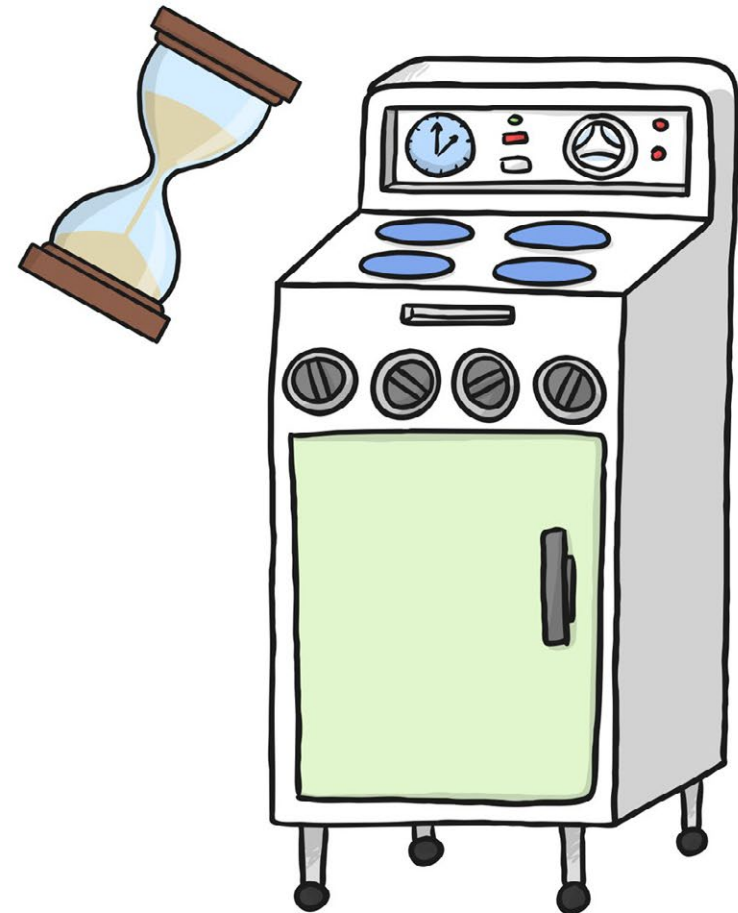
Cut the ball of dough in half and then lightly flour your surface again. Roll the dough out to a thickness of about half a centimetre.

Step 10



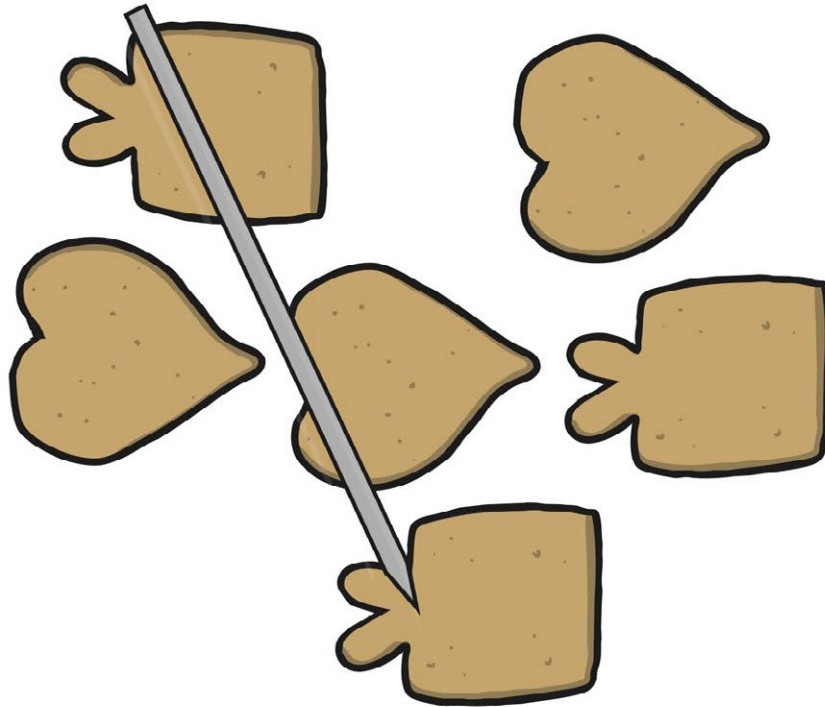
Cut the dough into shapes using your biscuit cutters and transfer to your baking tray. If you plan on using the biscuits as decorations, make a small hole in the top with a skewer so you can thread some ribbon or string through. Repeat the steps 9 and 10 with the other half of the dough.

Step 11



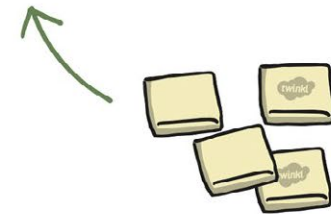
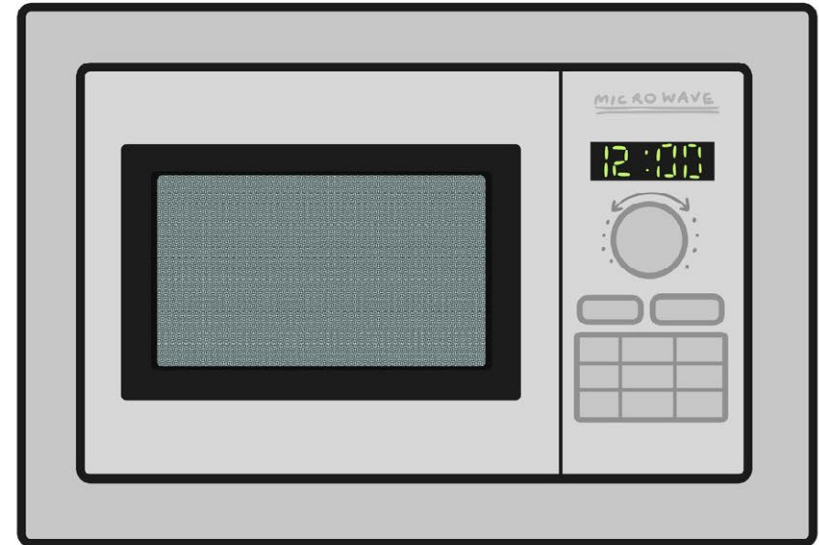
Bake your biscuits for 12 to 15 minutes until the dough darkens slightly.

Step 12



Once the biscuits are cooked, remove them from the oven. If the holes for your ribbon or string have closed up during cooking, remake the holes whilst the biscuits are still warm. Leave the biscuits to cool for a few minutes and then transfer the biscuits to a wire rack to cool and harden completely.

Step 13



Whilst your biscuits are cooling, break up the chocolate and place in a small bowl. Microwave the chocolate so that it melts. Do this in short bursts to make sure that the chocolate doesn't burn.



Step 14



Drizzle the chocolate over the biscuits or use a piping bag if you want to make particular patterns or shapes.



Step 15



Stick a few silver balls onto the chocolate whilst it is still melted and then wait for the chocolate to set.



Step 16



If you would like to use the biscuits as decorations, thread some ribbon or string through the hole you previously made and hang on your Christmas tree or around your home. The biscuits will be edible for about a week if hung up, but can still be used as decorations if not eaten by this time.

Step 17



If you decide not to use your biscuits as decorations, then tuck in to your tasty treats!