



Christmas Biscuits Makes about 35-40 small shapes

350g plain flour

$\frac{3}{4}$ teaspoon bicarbonate of
soda

2 $\frac{1}{4}$ teaspoons ground ginger

1 $\frac{1}{2}$ teaspoons cinnamon

75g butter or margarine

130g soft brown sugar

3 tablespoons golden syrup

1 egg

1 tablespoon milk.

1. Put flour, bicarbonate of soda and spices into a bowl. Stir to mix.
2. Add the butter or margarine and cut into pieces. Then rub into the flour mixture using your **fingertips**.
3. When the mix looks like breadcrumbs add the sugar.
4. Measure out syrup into a small bowl. Add egg and mix with a fork.
5. Add this to flour mix and stir until it starts to come together.
6. Use your fingers to work the mixture into a soft dough. Add milk if needed. Lightly wrap ball of dough in cling film and pop in the fridge.
7. Line baking sheets with greaseproof paper, or oil well.
8. Set oven to 190 C/375 F / Gas Mark 5.
9. Turn dough out onto a floured table.
10. Roll out, without pressing hard, until as thick as a £1 coin. Cut out shapes and place on baking sheets.
11. Bake for 10-14 minutes until golden.