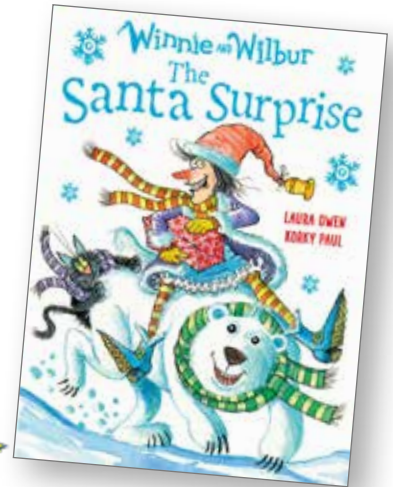


Winnie AND Wilbur

FESTIVE GINGERBREAD BISCUITS

On their magical quest to make sure Santa gets a present for Christmas, Winnie and Wilbur make him a special gingerbread house.

Have a go at making your own festive gingerbread with their delicious recipe . . .



INGREDIENTS:

- ❄️ 350g plain flour
- ❄️ 100g softened butter
- ❄️ 5 teaspoons ground ginger
- ❄️ 1 teaspoon ground cinnamon
- ❄️ 175g light brown sugar
- ❄️ 1 egg
- ❄️ Currants and/or icing to decorate

EQUIPMENT:

- ❄️ Mixing bowl
- ❄️ Spoon
- ❄️ Rolling pin
- ❄️ Festive biscuit cutters
- ❄️ Baking tray

METHOD:

1. Preheat the oven to 180°C.
2. Put the flour, butter, ginger and cinnamon in a bowl and mix together.
3. Add the sugar, golden syrup and egg. Stir until it forms a soft dough.
4. Roll out the dough to about 5mm thick.
5. Use festive biscuit cutters to cut out your biscuit shapes.
6. Place the gingerbread biscuits onto a greased baking tray.
7. Bake for around 10–15 minutes, until golden.
8. Decorate with currants and/or icing.

