

Stained Glass Gingerbread Biscuits

What you will need:

85g of golden syrup

Cookie cutters and a rolling pin

100g of unsalted butter

1 large egg

175g of dark, soft brown sugar

350g of plain flour

1 teaspoon of bicarbonate of soda

3-4 teaspoons of ground ginger

Boiled sweets

Icing sugar (to decorate)

How to bake:

- In a large bowl mix the ginger and flour and make a well in the centre.
- Next, heat the golden syrup, butter and brown sugar in a pan until it is all melted. Add the bicarbonate of soda to the pan and mix. Now, crack the egg into the flour and ginger mix, and add all the melted ingredients. Use a spoon to bind all the mixture together.
- Let the mixture cool down, you can put it in the fridge, as it needs to be cool for rolling out.
- Ask your grown up to preheat the oven to 190C or gas mark 5.
- Once the dough is cool, roll the dough on a lightly floured worktop, and the cookie cutters to make shapes. Place these on a baking tray which is lined with cooking parchment, and then use another cutter to make a window.
- Chop some sweets and place this in the centre of the biscuit. This will melt as the biscuit cooks, making your stained-glass window.
- Put the biscuits in the oven for 10 minutes. When you take them out allow to cool completely before moving them. Once cooled, drizzle with icing sugar.