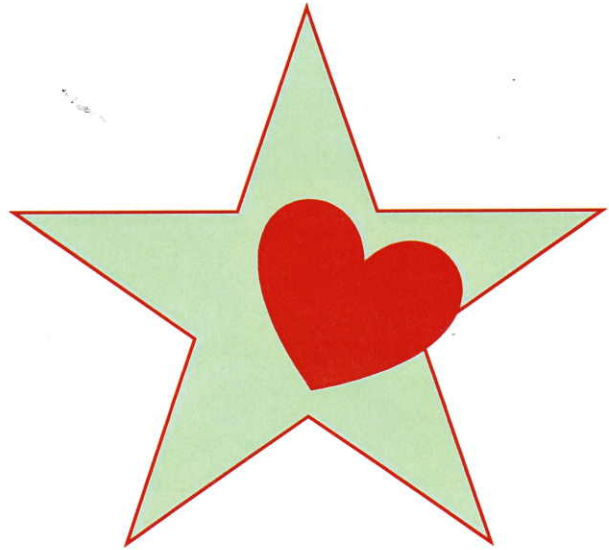


GINGERBREAD HEARTS AND STARS

Ingredients

- 200g salted butter
- 6 tbsp golden syrup
- 200g dark muscovado sugar
- 1 tsp bicarbonate of soda
- 2 tbsp ground ginger
- 2 tsp ground cinnamon
- 450g plain flour
- 100g icing sugar



Method

1. Heat the butter, syrup and sugar together in a small pan until melted, stirring occasionally. Set aside to cool slightly.
2. Mix together the bicarb, ginger, cinnamon and flour in a **large** bowl. Pour in the buttery syrup mixture and stir to combine, then use your hands to bring together to form a dough. The dough will be soft at this point, but it'll firm up in the fridge.
3. Put the dough on a sheet of baking parchment, shape into a rectangle, and lay another sheet of parchment on top of it. Roll the dough out to a thickness of ½cm. Transfer to a baking sheet to keep it flat, leaving the parchment in place, **then chill in the fridge for 1 hr.**
4. Heat the oven to 190C/170C fan/gas 5 and line a large baking sheet with more baking parchment. Remove the dough from the fridge and cut out shapes using a cookie cutter. You can also make some with smaller stars cut out of the centre to thread ribbon through and hang from a Christmas tree. *Alternately poke a small hole in the top with a piece of pasta (the type that is long) and remove to bake.*
5. Place the shapes, spread apart, on the lined baking sheet, and bake for 10-12 mins. (Depending on the size of the cutters you use, they might need a few minutes more or less cooking in the oven). Leave to cool completely on the baking sheet.
6. Meanwhile, mix the icing sugar with 1-2 tbsp egg white – you want to create a consistency that's thick and pipeable, and not too thin or it will run. Decorate the cooled biscuits with the icing using a piping bag with a thin nozzle or a tiny hole.