

# Christmas Biscuits

Makes 12-14

## Ingredients

- 75g soft brown sugar
- 75g butter
- 1 egg
- 225g SR flour
- 1 tbsp ground ginger
- 1 tsp mixed spice



## Equipment

- 2x baking tray + silicon sheet
- electric whisk
- large bowl
- measuring jug
- sieve
- tablespoon
- flour dredger
- palette knife
- 5 mm measuring sticks
- rolling pin
- christmas biscuit cutter
- straw - optional
- digital timer
- cooling rack

## Method

1. Preheat oven to GM4 / 180°C.
2. Whisk butter and sugar (creaming) until pale and fluffy.
3. Break egg into jug, whisk into mixture.
4. Sieve in flour and spices, stir in with tablespoon.
5. Flour the work surface lightly, knead dough gently to bring together.
6. Roll out half of dough to 5mm depth.
7. Cut biscuits and lift onto tray with palette knife.
8. Repeat with second half.
9. Roll up leftover dough and use to make last few biscuits.
10. **Optional:** Cut a hole in each biscuit with a straw (for the ribbon)
11. Bake for 12-15 mins until golden brown at edges.
12. Lift onto cooling rack with palette knife.
13. Thread ribbon through biscuit and tie a knot to secure.