

- Gingerbread People -

dessert > Gingerbread People



makes **15-20**. ready in about **1h**.
cooling in the fridge (**30min**) + **1-2h** to dry.

Shopping LIST:

175g dark muscovado sugar, **45g** maple syrup, **40ml** water, **100g** butter, **1tbsp** freshly grated ginger root. **350g** plain flour, **1tsp** bicarbonate of soda, **1tbsp** ground ginger, **½ tsp** ground cinnamon, **1** egg (beaten).

Method:

- Melt **175g** dark muscovado sugar, **45g** maple syrup, **40ml** water, **100g** butter and **1tbsp** freshly grated ginger root in a saucepan, then bubble for **1-2** minutes. Leave to cool for about **10** minutes.
- Tip **350g** plain flour, **1tsp** bicarbonate of soda, **1tbsp** ground ginger and **½ tsp** ground cinnamon into a large bowl. Add the warm syrup mixture and **1** egg beaten, stir everything together, then gently knead in the bowl. Add the warm syrup mixture and **1** egg beaten, stir everything together, then gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least **30** minutes.
- Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to **180°C** fan and line two baking trays with baking parchment.
- Before rolling the dough, sprinkle enough flour on the work surface (the dough is sticky). Roll out the dough to the thickness of a coin, then use the desired shapes. Re-roll the excess dough and keep cutting until it's all used up.
- Lift the biscuits onto the trays and bake for **8-10 mins**, swapping the trays over halfway through cooking.
- Leave to cool on the trays for **5 mins**, then transfer to a wire rack to cool completely. Use ready-made writing icing to decorate the biscuits as you wish. Leave to dry for **1-2** hrs.



"enjoy it!"

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