

# Gingerbread flowers

You can make these gingerbread flowers look really pretty by decorating them with different coloured icing. If you like really gingery cookies, add extra ginger instead of cinnamon.

## Ingredients:

Makes 25 biscuits

350g (12oz) plain flour  
1½ teaspoons ground ginger  
½ teaspoon ground cinnamon  
1 teaspoon bicarbonate of soda  
100g (4oz) chilled butter or margarine  
175g (6oz) light muscovado sugar  
1 medium egg  
2 tablespoons golden syrup  
writing icing  
a flower-shaped cookie cutter

## Chef's Tip



Use a kitchen towel to wipe a little cooking oil over a measuring spoon before you measure the syrup. It will help the syrup slide off the spoon more easily.



1. Heat the oven to 180°C, 350°F, gas mark 4. Use a paper towel to wipe a little oil over two baking trays. Use a sieve to sift the flour into a large mixing bowl.



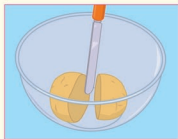
2. Sift the ginger, cinnamon and bicarbonate of soda into the bowl too. Cut the butter or margarine into chunks and stir it in so that it is coated with flour.



3. Use your fingertips to rub the chunks of butter or margarine into the flour, until the mixture looks like fine breadcrumbs. Then, stir in the sugar.



4. Break the egg into a small bowl and beat it with a fork. Add the syrup to the egg and beat it in. Add the egg mixture to the flour, then mix everything together.



5. Holding the bowl in one hand, use your other hand to squeeze the mixture together until you have a smooth dough. Use a blunt knife to cut the dough in half.



6. Sprinkle a little flour onto a clean work surface and put one piece of the dough onto it. Then, roll out the dough until it is about 5mm (¼in) thick.



7. Use a flower-shaped cookie cutter to cut out lots of flower shapes from the dough. Use a spatula to lift the shapes onto the baking trays.



8. Roll out the other half of the dough and cut more flower shapes from it. Squeeze the scraps of dough together to make a ball. Roll it out and cut more shapes.



9. Put the biscuits into your oven and bake them for 12-15 minutes, until they are dark golden. Leave the biscuits on the trays for five minutes to cool.



10. Use a spatula to lift the biscuits onto a wire rack. When they are cold, draw patterns on them with writing icing, or make your own icing to pipe on (see page 72).

