



SANTA'S FAVOURITE GINGERBREAD COOKIES

Prep Time: 30 Mins Cook Time: 12 mins Servings: Loads!

INGREDIENTS

350g self-raising flour
1 tsp bicarbonate of soda
2 tsp ground ginger
1 tsp ground cinnamon
125g butter
175g light brown sugar
1 egg
4 tbsp golden syrup

For Gluten Free:

Use GF flour and add ¼ tsp xanthan gum.

INSTRUCTIONS

Sift the flour and mix with the bicarbonate of soda, ginger and cinnamon. Next, add the butter and blend until the mixture looks like breadcrumbs (my kids adore doing this bit with their hands!).

Then, stir in the sugar, lightly beat in the egg and mix in the golden syrup. Mix until you get a dough, knead briefly and place in clingfilm in the fridge for 15-30 minutes. Whilst the dough is cooling, pop the oven on at 200°C / Fan 180°C / Gas 6 and line some baking trays with baking paper.

Once cooled, either roll into balls and pop onto the trays or roll out to about 0.5cm thickness and use cutters to make the shapes you fancy - just make sure you leave ample space around each one as they will spread. 12-15 minutes is all they need and these tasty treats will be done!

After baking, cool on the tray for a good 15 minutes before you transfer them onto a cooling rack. Then, once completely cooled, let the kids loose with icing and sweets for an afternoon of fun.

frugal mum 
SPEND LESS - LIVE MORE

