



CHRISTMAS GINGERBREAD BISCUITS

Prep + cook time: 1h 30min **Chilling time:** 2hrs **Makes:** 24

Ingredients

280 g | 2 1/4 cups plain flour,
plus extra as needed
2 tbsp cornflour
3 tsp ground ginger
1/2 tsp ground cinnamon
1/2 tsp salt
180 g | 3/4 cup margarine, at room
temperature
150 g | 1/2 cup treacle, warmed
1 tsp vanilla extract

FOR THE ROYAL ICING AND DECORATION:

2 medium egg whites,
or 3.5 tbsp liquid egg whites
1 1/2 tsp lemon juice
225 g | 1 3/4 cups icing sugar, sifted,
plus extra to serve
2 - 4 drops blue food colouring

1. For the gingerbread: Combine the flour, cornflour, spices, and salt in a large mixing bowl. Stir well and set aside.
2. Beat the margarine with the treacle and vanilla extract in a separate mixing bowl until pale and creamy, about 3 minutes.
3. Beat in the flour mixture in four additions, mixing well between additions until you have a rough dough; if needed, add flour as needed to form a stiff dough. Turn out and knead briefly. Shape into a round and wrap in parchment paper, chilling for 2 hours.
4. After chilling, preheat the oven to 170°C (150° fan) | 325F | gas 3. Grease and line two large baking trays with parchment paper.
5. Remove the dough from the fridge. Let rest at room temperature for 10 minutes before rolling out to about 1/2 cm | 1/4" thickness on a lightly floured surface.
6. Cut out star and snowflakes shapes using appropriate cookie cutters; you can use any festive cutter you'd like.
7. Arrange the gingerbread across the baking trays. Bake for about 18-22 minutes until browned and dry to the touch. Remove to wire racks to cool completely.
8. For the royal icing: Beat together the egg whites and lemon juice in a large mixing bowl until frothy.
9. Add the sifted icing sugar and beat on low speed until combined and smooth; the icing should be a thick and spreadable consistency.
10. To decorate: Divide the icing between two bowls. Add a few drops of blue food colouring to one bowl, stirring until uniformly light blue in colour. Spoon the icings into separate piping bags fitted with a small, round nozzles.
11. Flood some of the biscuits with white icing, piping an edge around the border and filling inwards towards to centre. Let the icing set before piping decorative patterns on them with white and blue icing.
12. Let the icing set and dry before serving the biscuits.