

OCTAGON

GINGERBREAD BISCUITS RECIPE

We hope that you enjoyed the tale of the Gingerbread Man. If the story left you feeling a bit peckish then you might want to bake some gingerbread biscuits of your own!

Remember to only make things in the kitchen with the help of a grown-up.

For gingerbread biscuits, you will need:

- 75 grams of butter
 - 3 1/2 tbsp of golden syrup
 - 60g of soft brown sugar
 - 175g of plain flour
 - 1/4 tsp of bicarbonate of soda
 - 2 tsp of ground ginger
1. To start, mix the butter, golden syrup and brown sugar in a pan and stir on a low heat until the sugar has dissolved
 2. Add the flour, bicarbonate of soda and ginger to a bowl and stir together. In the centre of this, make a well and pour in the butter and sugar
 3. Use your hands to mix this all together and make a dough
 4. Wrap the dough in cling-film and leave in the fridge for 30 minutes
 5. Switch the oven on to 190C/170C Fan/Gas 5
 6. Line a baking tray with greaseproof paper

7. Take the dough out of the fridge. Add a bit of flour to wherever you're going to roll the gingerbread and then roll it out until it's around 0.5cm thick
8. Use your shape cutters (it might be a gingerbread man or something completely different!) to cut the gingerbread into shapes and place them on the baking tray
9. Bake in the oven for 10-12 minutes
10. Once the biscuits are out of the oven, leave them to cool on the tray for 10 minutes and then place them on a wire rack to finish cooling
11. You might want to decorate your biscuits with icing or eat them as they are - it's up to you!

Let us know how you got on with your baking by contacting us on Facebook, Twitter (#GetCreative) or at participation@octagonbolton.co.uk