



**MERRY**  
~~Mini~~ Missions

Bake Christmas  
biscuits

These scrumptious homemade treats make the perfect gift. All you need to do is bake, decorate and wrap.

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# Christmas ginger biscuits



This delicious recipe is full of sugar, spice and all things nice - it's easy-peasy to follow, too.



## You will need

- 175g dark muscovado sugar
- 85g golden syrup
- 100g butter
- 350g plain flour, plus extra for dusting
- 1 tsp bicarbonate of soda
- 1 tbsp ground ginger
- 1 tsp ground cinnamon
- 1 egg, beaten



## To decorate

- Ready-made writing icing
- Edible glitter
- Small jelly sweets



## Step 1

Melt sugar, golden syrup and butter in a saucepan, then bubble for 1-2 minutes. Leave to cool for about 10 minutes.

## Step 2

Place the flour, bicarbonate of soda and spices into a large bowl. Stir in the warm syrup mixture and egg.

## Step 3

Gently knead in the bowl until super smooth. Wrap in cling film and chill for at least 30 minutes.

## Step 4

Take the dough out of the fridge and leave at room temperature until softened. Heat the oven to 200°C/180°C fan/gas mark 6 and line a baking tray with baking parchment.

## Step 5

Roll out the dough to the thickness of a £1 coin, then cut out the shapes with our templates (see next page). Re-roll the excess dough and keep cutting until it's all used up.



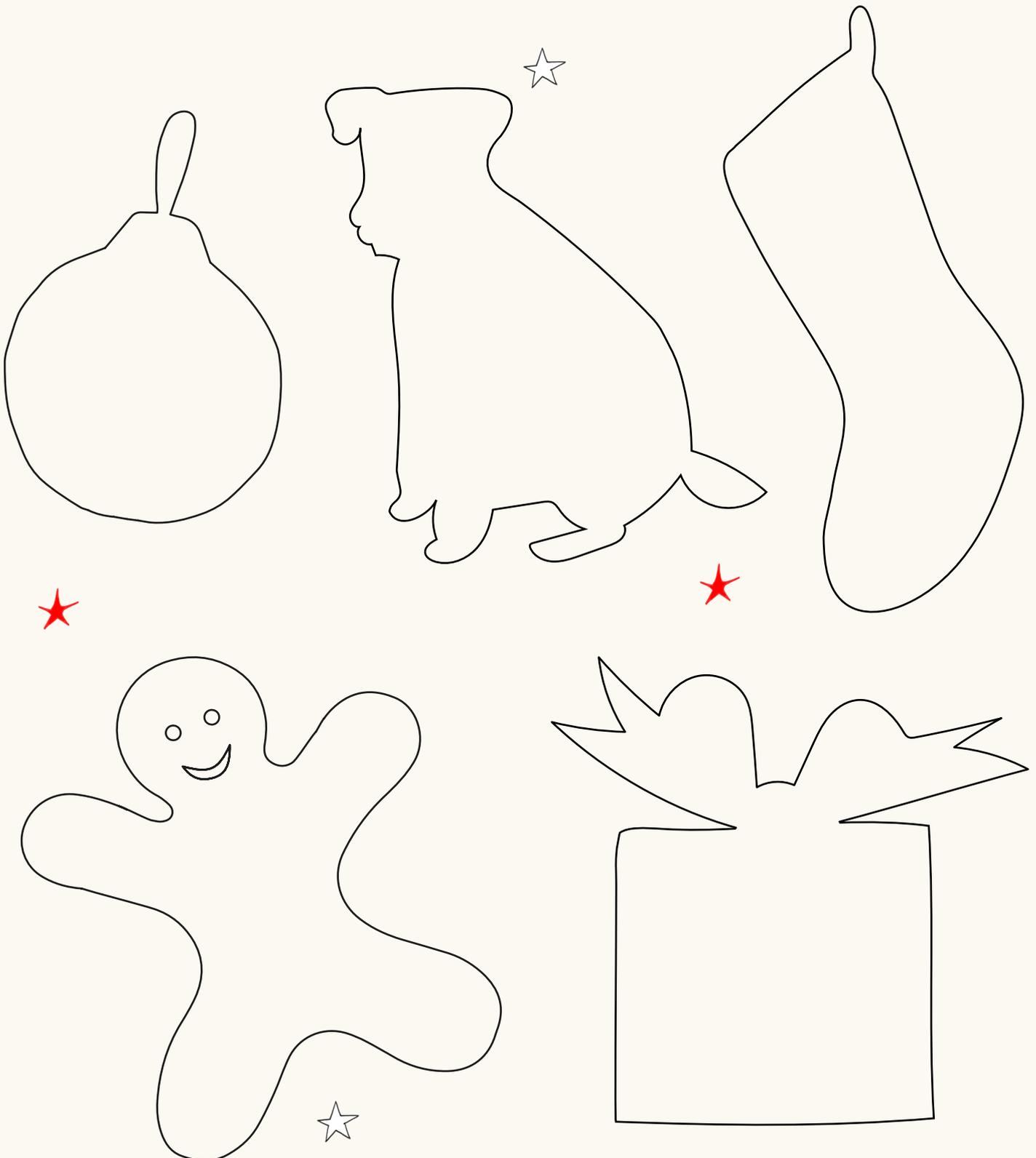
## Step 6

Place the biscuits onto the tray and bake for 10-12 minutes. Leave to cool for five minutes, then transfer to a wire rack to cool completely. See decoration ideas on page 4.



# Cut your biscuits

We've taken our favourite shapes from one of our festive designs and turned them into fun biscuit templates. All you need to do is print them onto card and carefully cut them out before using a knife (ask your grown-up for help) to draw around them on the dough.



# Decoration ideas

There are no rules when it comes to making your biscuits look amazing, but we've added some ideas below. Once decorated, allow them to dry before adding them to gift boxes (after you've eaten one yourself, of course).



Make your bauble-shaped biscuits shine like a disco ball with edible glitter



Use colourful icing pens to give your doggy biscuit a festive jumper



Give your gingerbread person some personality with small jelly sweet details

