

Fanni's Christmas Gingerbread Biscuits

Ingredients (Makes 30 biscuits)

500g plain flour
2tsp bicarbonate of soda
1/2 tsp baking powder
8g gingerbread spices (ginger, cinnamon, nutmeg)
1 tsp cocoa powder
150g butter
150g caster sugar (or soft brown sugar for a richer taste)
1 lemon or orange zest
130g honey
2 eggs



Method

Combine the dry ingredients (sifted flour, bicarbonate of soda, baking powder, spices and cocoa powder). Add the butter to the mix and blitz in a food processor, until it resembles breadcrumbs. Add the sugar and finely grated zest.

Beat the eggs with the honey. Then add this to the food processor and briefly mix again until it comes together to form a dough.

Knead the dough and wrap in Clingfilm. Leave in the fridge for approximately 20 mins.

Roll out the dough onto a lightly floured surface. Use a cutter to cut out the shapes you want.

Bake for approximately 10 mins at 160C, until golden. Cooking time varies depending on how thick you make the biscuits, so Fanni suggests checking them after 8 minutes!