



## CHRISTMAS BISCUITS

GREAT FOR GIFTS OR TO HANG ON THE TREE!

makes about 24

### INGREDIENTS

125g butter, softened  
110g dark brown sugar  
125g honey  
1 egg yolk, free range  
375g organic plain flour  
1 teaspoon bicarbonate of soda  
1 tablespoon ground cinnamon  
1 teaspoon ground ginger  
1 teaspoon cocoa  
20-50ml cold water approximately

### EQUIPMENT

food processor  
cutlery knife & fork  
measuring spoons  
kitchen scales  
bowls  
bamboo skewer  
rolling pin  
baking tray  
wooden spoon

wire cooling rack  
baking paper  
christmas biscuit  
cutters  
sieve  
rubber scraper

### METHOD

1. With a grown up to help you mix the butter and sugar in a food processor until creamy.
2. Add honey and egg yolk and process to combine.
3. Sift the flour, ginger, cinnamon and bicarbonate of soda into a bowl and mix together. Put this into your food processor.
4. Process until the mixture comes together and forms a soft dough.
5. If mixture is too dry add a little cold water to bring dough together.
6. Put the dough into a plastic bag and refrigerate for 30 minutes.
7. Preheat oven to 160°C fan forced. Line the baking tray with baking paper.
8. Roll out the dough on a floured surface 4mm thick. Cut shapes from dough with Christmas biscuit cutters. Place shapes 3cm apart on baking trays.
9. Using a plastic straw punch out hole in the top of each biscuit for threading through ribbon, if desired. Bake approximately 10 minutes or until lightly browned. Transfer to wire racks to cool.
10. Decorate with glacé icing, silver and gold cachous or toasted blanched almonds and glacé cherries.

### TO MAKE THE GLACÉ ICING

300g pure icing sugar, sieved  
3 tablespoons boiling water  
gold or silver sparkling cachous

In a small bowl mix icing sugar with the boiling water and stir till a thin, glossy glaze. Using a teaspoon paint the icing sugar, or dip the cold biscuits and finish with a scattering of sparkling cachous.

### FROM THE MARKET

B.-d. Farm Paris Creek Butter  
Doo Bee and Friebe's Honey  
Rosie's Free Range Eggs  
Blue Cottage Almonds