



GINGERBREAD BISCUIT ADVENT CALENDAR

Get the kids involved making this beautiful biscuit advent calendar to share as a family throughout December. Suitable for babies from 10 months.

EF

V

Vg*

DF*

🍴 24 biscuits

🕒 20 minutes, plus chilling

5 tbsp golden (light corn) syrup (or use dark agave syrup, which has slightly less sugar content)

110g (4oz) unrefined soft brown sugar (light or dark)

150g (5½oz) unsalted butter or coconut oil*

350g (12oz) plain (all-purpose) flour

½ tsp bicarbonate of soda (baking soda)

4 tsp ground ginger

1 tsp mixed spice

2 tsp ground cinnamon

ICING

150g (5½oz) icing (confectioners') sugar

Heat the syrup, sugar and butter in a saucepan for 2–3 minutes until bubbling and melted. Allow to cool for 5 minutes.

To a large mixing bowl, add the flour, bicarbonate of soda and spices. Stir well, then make a well in the centre and pour in the syrup. Use a wooden spoon to stir until a dough is formed. Wrap in cling film (plastic wrap) and put in the fridge for at least 30 minutes, or freezer for 15 minutes to cool and firm up.

Preheat the oven to 180°C fan (200°C/400°F/Gas 6).

Take the dough out of the fridge or freezer and use straight away. If you have left it overnight, remove the dough at least 1 hour before use to soften up enough for rolling. Cut it into quarters. Knead it a little in your hands then press into a rough circle. Roll to around 5mm (¼in) in thickness. Use Christmas cookie cutters to make 24 biscuits. Smaller biscuits keep for longer without going soft, especially if you wish to hang them. If you plan to hang the biscuits, use a chopstick to pierce a hole at the top of each cookie to thread string through once baked.

Place each biscuit on a non-stick baking tray leaving at least 2cm (¾in) between each one, and bake for 10–12 minutes until just starting to go dark brown around the edges. They will still feel very soft when coming out of the oven, however they will quickly harden as they cool. Transfer to a wire rack to cool completely.

Sift the icing sugar into a bowl, then trickle cold water into the sugar, and keep stirring until you have a loose but firm mixture. Put the icing into a food storage or disposable piping (pastry) bag and cut the end of the piping bag point, no more than 2mm (¼in) from the edge; this will give you nice neat writing.

Number your biscuits from 1 to 24, and add any decoration you desire. This part is great to get the kids involved. Allow the icing to set before either packing the biscuits into a lovely festive tin, or threading with string and hanging on a foraged branch.



Make these cookies together as a family

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