



INGREDIENTS

FOR THE BISCUITS:

230g self raising flour
1 tbsp ground ginger
85g soft brown sugar
60ml clear honey
120g butter
½ tsp of ground cloves
½ tsp ground nutmeg
Glacé cherries and almonds for decoration

FOR THE ICING:

230g icing sugar
1 egg white

METHOD

To make the Biscuits:

1. Preheat the oven to 180°C (fan assisted). Line two baking trays with baking parchment paper.
2. Place the dry ingredients into a large bowl.
3. Warm the honey, butter and spices in a heavy based saucepan over a low heat until the butter has melted. Pour into the flour mixture and mix well until a dough has formed.
4. Cover and leave to cool in the fridge.
5. Roll the dough out to approximately 3mm thick and cut your desired shapes.
6. Carefully place the biscuits on the two baking trays, leaving room for them to expand, and decorate with the glacé cherries and almonds as desired. Bake for 7-9 minutes until slightly golden on the edges.
7. Transfer to a wire rack to cool thoroughly before decorating with icing.

To make the Icing:

1. In a clean bowl whisk the egg white until it forms soft peaks.
2. Gradually whisk the icing sugar into the egg white to form a stiff icing.
3. Place the icing in a piping bag fitted with a nozzle. Once filled, twist the top of the bag to create tension.
4. To pipe your design, squeeze gently and consistently, applying pressure with one hand and supporting the bag with the other. Allow the icing to drop onto the biscuit and then re-adjust the tension in the piping bag before continuing to pipe your design.