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by ewfood

Christmas Biscuits



Ingredients

198g plain flour
½ tsp. ground ginger
½ tsp. ground cinnamon
100g low-fat spread suitable for baking
42g Brown Sugar
1 medium egg, beaten
2 tbsp. icing sugar, sifted (if wanted)
1 tsp. of pink sprinkles

Preparation

1. Preheat the oven to 180°C/350°F/Gas 4. In a bowl, mix together the flour, spices, low-fat spread and the brown sugar until well combined and then stir in the beaten egg.
2. Bring the dough together, wrap in cling film, and refrigerate for half an hour. Remove, divide the dough into two (working in batches is easier), and roll each piece out to 5mm thick.
3. Cut out using a 5cm star cutter (or any other shape) and place onto a non-stick baking tray lined with parchment.
4. Create a hole in each biscuit big enough to thread a ribbon through later. Bake for 12 minutes and leave to cool on the tray.
5. To decorate, mix the icing sugar with just enough water to make a thin icing and drizzle on each biscuit.
6. Decorate with the sprinkles and leave to set.
7. Thread colored ribbon through each biscuit and hang on the tree on Christmas Eve.

Cooks Note

Another perfect festive treat to bake with the kids, these biscuits will look great on the tree - if you can resist eating them!
Makes: 50
Total time: 40 min (chilling time 30 min)

Thanks to Naturhouse for this tasty and healthy recipe www.naturhouse.ae [6]