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by Liz Robb

Gingerbread hearts



Ingredients

75g soft brown sugar
3 tablespoons golden syrup
Half a teaspoon ground cloves
1 teaspoon cinnamon
1 rounded teaspoon ground ginger
100g butter, cut into pieces.
Half a teaspoon baking powder
225g plain flour
Icing and decorations

Preparation

1. In a saucepan, mix the sugar, golden syrup, cloves, cinnamon and ground ginger. Add just a few drops of water and heat gently, stirring constantly until it starts to bubble.
2. Turn off the heat. Add the softened butter and baking powder and mix in. Then sift in the flour and stir until the mixture comes together smoothly.
3. Turn out the dough onto a piece of cling film and wrap. Don't worry if it is too soft to roll out at this stage, it will cool when you now leave it in the fridge for half an hour.
4. Between two sheets of greaseproof paper, roll the gingerbread quite thinly, about 5mm. Use a heart shaped cutter to cut out the biscuits and place them on a lightly greased baking tray. Place in a preheated oven at 180 degrees for about 15 minutes or until golden and firm.
5. Decorate when cool.

Cooks Note

Makes 25–30 biscuits

I used a tube of white ready mixed icing to pipe on the decoration for ease and convenience, but you can mix your own using icing sugar and a little water, piped through a piping bag, if you prefer. Try using red or pink icing, or children might like sprinkles instead of silver balls; have fun decorating!