

Gingerbread Christmas Trees



This recipe has a preparation time of 30 minutes, plus a cooking time of 15 minutes and it will make 16 Christmas Trees, you will need an oven temperature of 170oC/Fan 160oC/325oF.

Ingredients - Melting Mix.

75g/3oz of Molasses sugar

75g/3oz of Golden Syrup

75g/3oz of Butter

1 x 5ml tsp Ground Mixed Spice

½ x 5ml ½ tsp of Ground Ginger

Ingredients - Dried Mix.

325g/11 ½ ozs Glutafin Select Multipurpose White Mix

½ x 5ml tsp Gluten Free baking powder

1 x 5ml tsp Xanthan gum

1 medium egg

Method

1. Combine the melting mix ingredients in a covered bowl and then microwave for 2 - 3 minutes until melted, then stir and set aside for 10 minutes, to cool.
2. Stir White Mix, baking powder and the Xanthan gum into the melted mix, then stir in the egg, using a wooden spoon and then by hand. Bring it all together into a sticky ball of biscuit dough.
3. Cut out 17 rectangular pieces of baking parchment paper, just a little bigger than the Christmas Tree cookie cutter.
4. Divide the dough into pieces, then place one piece of dough onto the baking parchment paper and top with another piece of parchment paper.
5. Roll out the dough into the thickness of a £1 coin (about 2mm). Remove the top paper setting aside to use again, now push the cutter into the rolled out dough. Pull away any excess dough and rest the Christmas Tree on the paper, onto a baking tray.
6. Repeat with the remaining dough, rerolling any trimmings into the dough, to make a total of 16 biscuits.
7. Now bake for 14 - 15 minutes until the cookies are just starting to brown. Allow to cool before removing the paper.
8. Decorate each cookie with piped glaze icing as desired, you can store in an airtight tin for up to 3 days.