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Ingredients

350g plain flour, plus extra for rolling out1 tsp bicarbonate of soda

3 tsp ground ginger

2 tsp ground cinnamon
125g butter
175g light soft brown sugar
1 free-range egg
4 tbsp golden syrup

Method

Step 1

Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.

Step 2

Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.

Step 3

Preheat the oven to 180C (160C fan-forced) Line two baking trays with greaseproof paper.

Step 4

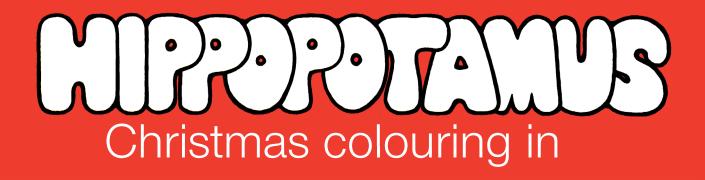
Roll the dough out to half a cm in thickness on a lightly floured surface. Using cutters, cut out the hippopotamus shapes and place on the baking tray, leaving a gap between them.

Step 5

Bake for 12–15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled, decorate with













You will need

- Scissors
- Glue
- Hole punch
- Paper clip
- Colouring pencils/ textas

Method

- Get creative and decorate your very own candy cane tree decorations
- Cut them out along the dotted line
- Fold them in half and glue each side together (use line as guide)
- Punch hole in top of decoration
- Fold out paper clip to use as hook
- Hook through the hole on your decoration
- Hang on your Christmas tree!



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