

Mother Christmas' Gingerbread Recipe.



Hello I'm Mother Christmas

Did you know one of Father Christmas' favourite treats at Christmas is Gingerbread, after Mince Pie's of course!

I have sent you my top secret Gingerbread Recipe so you can start practising your designs ready for when you come to visit me in The Gingerbread Factory at Hatton Adventure Worlds' Enchanted Christmas Kingdom.

Will they have lots of colourful buttons or beautifully iced dresses? The choice is yours.

Don't forget when you have finished baking your delicious Gingerbread, send me a picture using #EnchantedChristmasKingdom on any of Hatton Adventure Worlds social media channels, I cannot wait to see all your wonderful creations.

Lots of Love

MC xx

#EnchantedChristmasKingdom

Mother Christmas' Gingerbread Recipe.

Ingredients

- 225g Plain flour
- 1/2 tsp Salt
- 2 tsp Bicarbonate of Soda
- 1 tsp Ground Ginger (heaped)
- 1/2 tsp Cinnamon
- 50g Unsalted Butter
- 100g Brown Sugar
- 7 tbsp Golden Syrup
- Any extras you want for decorating

Method

- Heat the oven to 190C (170C Fan/ Gas 5)
- Line a baking tray with greaseproof paper.
- Sieve the flour, salt, bicarb, ginger and cinnamon into a large bowl.
- Heat the butter, sugar and syrup until dissolved (you may need help with this one)
- Leave the sugar mixture to cool slightly, then mix with all the dry ingredients to form a dough, then chill the dough in the fridge.
- On a flat surface dusted with flour roll out the dough to about the thickness of your finger (1/4")
- Stamp out your desired shape, then place them on your lined baking tray and cook for 10-15 mins, once cooked remove them from the oven and leave to cool.
- When cooled its time to decorate with whatever you decide!



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