

FESTIVE BAKING...

YOUR CATERING EXPERT  
**HC3S**

# GINGERBREAD CHRISTMAS TREE COOKIES WITH CLEMENTINE ICING

## INGREDIENTS

Makes 20 biscuits

### For the gingerbread biscuits

450g plain flour  
6g ginger  
10g bicarbonate of soda  
120g baking margarine  
200g demerara sugar  
200g golden syrup

### For the clementine icing

250g icing sugar  
35ml clementine juice (from about 1 clementine)

## METHOD

1. Preheat the oven to 190°C.
2. Add the flour, ginger and bicarbonate of soda into a bowl and rub in the margarine until the mixture resembles fine breadcrumbs.
3. Add the sugar and stir in the golden syrup to make a firm dough.
4. Roll out the mixture until 5mm thick and use different sized star cutters to cut out the biscuits for your tree.
5. Put a sheet of baking paper on an oven proof tray and add your cut out biscuits. Remember, you must evenly space out the biscuits.
6. Bake for 10-15 minutes until golden brown.
7. Once cooked, take the biscuits out of the oven and leave them on the tray for 5 minutes to make sure they firm up. Then place on a wire rack to cool.
8. While your biscuits are cooling, in a medium bowl whisk the icing sugar with the clementine juice until the mixture is thick and smooth. The mixture should be thick but still drizzle off a spoon. If necessary, add more clementine juice or icing sugar until you reach the correct consistency.
9. Once your biscuits have cooled, use a dessert spoon to drizzle icing onto the biscuits. Build Christmas tree shapes by stacking 3 or 4 cookies of different sizes together with the icing. Top with your smallest biscuit to make the star on top of the tree (see image).
10. To finish, sprinkle with icing sugar for garnish and the zest of your juiced clementine.



Recipe courtesy of the catering team from Endeavour Primary, winners of the LACA Primary school Team of the Year 2022

