

Christmas Spiced Biscuits

10 These biscuits make deliciously decadent decorations to hang on your

12 Christmas tree!

13 Ingredients

15 1. 175g sugar

17 2. 85g syrup

19 3. 100g butter

22 4. 3tbsp ground ginger

26 5. 1tsp bicarbonate of soda

28 6. 1 egg

30 7. Optional decorations

31 Method

37 1. Firstly, preheat the oven to 190°C.

46 2. Heat the sugar, golden syrup and butter until melted.

54 3. Thoroughly mix all dry ingredients in a bowl.

62 4. Break the egg into a bowl and beat.

73 5. Pour the melted sugar mixture and egg onto the dry ingredients.

81 6. Cool the mixture by transferring to the fridge.

83 7. Knead gently.

92 8. Carefully roll the dough to a thickness of 5mm.

102 9. With cutters, make your decoration shapes and place on baking
111 tray. Remember - make holes for string to go through.

116 10. Bake for approximately 12-15 minutes.

125 11. Allow the biscuits to cool on a wire rack.

128 12. Once cool, decorate.

138 13. Thread the string and hang your finished biscuit on your
140 Christmas tree.



Enjoy!

Quick Questions



1. Which ingredients are used first?



2. Find and copy two words related to moving the mixture or biscuit to another position.



3. How does the layout of this text help the reader?



4. Would you 'enjoy' these biscuits? Why?



5. Why do you think the biscuits must be cool before being decorated?

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Enjou!



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Quick Questions



1. Which ingredients are used first?

Accept: sugar, golden syrup and butter.



2. Find and copy two words related to moving the mixture or biscuit to another position.

Accept: pour, transferring, place, hang



3. How does the layout of this text help the reader?

Accept: reference to bullet points for the ingredients to make it clearer and numbered steps to make it easier to follow the instructions in the correct order.



4. Would you 'enjoy' these biscuits? Why?

Accept: a reasonable explanation that links to the text and personal preference, e.g. Yes, because I love sweet things like biscuits or no, because I don't enjoy eating spicy things like ginger.



5. Why do you think the biscuits must be cool before being decorated?

Accept: any reference to the decorations melting or the baker burning themselves.



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