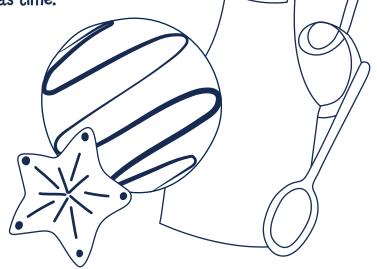
Festive Biscuits Recipe

There's nothing like a batch of ho-ho-homemade Christmas biscuits! Follow the instructions below to make some nice (and slightly spiced) festive biscuits to enjoy with family at Christmas time.

What You Need:

- · 150g butter, softened
- 100g muscovado sugar
- 1 large free-range egg
- 250g plain flour, plus extra for flouring
- 1 tsp baking powder
- 1 pinch of salt
- 1 tbsp ginger or cinnamon
- 1 tsp vanilla extract
- 1 pack boiled coloured sweets



Recipe adapted from BBC Food.

Method:

- 1. Preheat your oven to 180C/350F/Gas 4 and line a baking tray with parchment paper.
- 2. Whisk together the sugar and butter in a large bowl until light and creamy.



- 4. Sift in the flour, baking powder, salt, and spice and add the vanilla extract. Mix with a wooden spoon until the mixture is a dough consistency.
- 5. Roll the dough out to about 1cm thick on a floured surface. Use a Christmas-shaped cutter to cut out your biscuits and place onto the lined baking tray.
- 6. Using a smaller cutter, cut out the centre of each biscuit. Place a boiled sweet into the hole and cook for 15 minutes, or until golden-brown and crisp with the sweet melted.
- 7. Whilst the biscuits are still warm, poke a hole out of the top of each biscuit (not too near to the edge of the biscuit).
- 8. Let the biscuits cool on a wire rack until the centre has hardened.
- 9. Thread a ribbon or string through the hole to hang your Christmas biscuits on the Christmas tree!



