

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.
3. Add the egg to the mixture and mix thoroughly.
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!

