

Make Your Own Gingerbread Reindeer

Basic Ingredients in your bag...

To bake: 17g Margarine, 17g Sugar, 33g Self Raising Flour, 5g Golden Syrup, 0.5g Grd Ginger.

To decorate: 12g Icing Sugar, half a glace cherry, chocolate drops

Method

Remember to wash your hands well before following the basic method below. You will need a gingerbread man cutter to make the shape, but the biscuits will still taste great if you don't have one. TOP TIPS - If you have icing pens at home use them for the coloured decorations



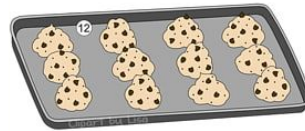
Heat oven to 170°C.
Line trays with non stick
baking paper. Cut the
softened marga into
cubes and add to the
sugar in a large bowl

Beat until smooth and
fluffy. Add the syrup
and sift in self-raising
flour then mix until just
smooth. Mix in the
ginger.

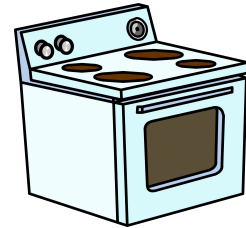
CHILL OVERNIGHT



Roll the cookie dough
until big enough for
your gingerbread
cutter. Mix the icing
sugar with a tiny bit of
water for the
decorating



Cut out and carefully
place on your lined
baking sheet. If you
are making more than
one biscuit, remember
to leave room in
between.



Bake in the oven for
12-15 minutes until soft
in the middle. Once
cool decorate using
the cherry for the nose
and icing and
chocolate drops for
the eyes



Make Your Own Gingerbread Reindeer

Basic Ingredients in your bag...x12 - 15

To bake: 250g Margarine, 250g Sugar, 500g Self Raising Flour, 75g Golden Syrup, 5g Grd Ginger.

To decorate: Icing Sugar, Glace cherry, Chocolate drops

Method

Remember to wash your hands well before following the basic method below. You will need a gingerbread man cutter to make the shape, but the biscuits will still taste great if you don't have one. TOP TIPS - If you have icing pens at home use them for the coloured decorations



Heat oven to 170°C.
Line trays with non stick baking paper. Cut the softened marga into cubes and add to the sugar in a large bowl

Beat until smooth and fluffy. Add the syrup and sift in self-raising flour then mix until just smooth. Mix in the ginger.

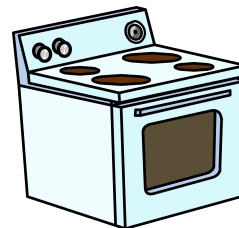
CHILL OVERNIGHT



Roll the cookie dough out to ½ cm thick.
Mix the icing sugar with a tiny bit of water for the decorating



Cut out and carefully place on your lined baking sheet. If you are making more than one biscuit, remember to leave room in between.



Bake in the oven for 12-15 minutes until soft in the middle. Once cool decorate using the cherry for the nose and icing and chocolate drops for the eyes



Make Your Own Melting Snowman Cookie

Basic Ingredients in your bag...

To bake: 15g Margarine, 15g Sugar, 30g Self Raising Flour, 5g Golden Syrup, 0.5g Marshmallow.

To decorate: 4g Icing Sugar, carrot for the nose, chocolate to melt for the eyes

Method

Remember to wash your hands well before following the basic method below. TOP TIPS - If you have icing pens at home use them for the coloured decorations

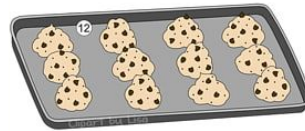


Heat oven to 170°C. Line trays with non stick baking paper. Cut the softened marga into cubes and add to the sugar in a large bowl

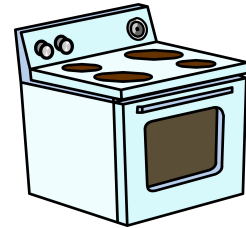
Beat until smooth and fluffy. Add the syrup and sift in self-raising flour then mix until just smooth.



Roll the cookie dough into a round 1cm thick biscuit shape. Mix the icing sugar with a tiny bit of water for the decorating



Place on your lined baking sheet. If you are making more than one biscuit, remember to leave room in between.



Bake in the oven for 12-15 minutes. While still hot, dab with icing and put the marshmallow on top to melt. Once cool decorate with icing and chocolate



Make Your Own Melting Snowman Cookie

Basic Ingredients in your bag... x 12 - 15

To bake: 225g Margarine, 225g Sugar, 450g Self Raising Flour, 75g Golden Syrup, 10g Marshmallow.

To decorate: Icing Sugar, carrot for the nose, chocolate to melt for the eyes

Method

Remember to wash your hands well before following the basic method below. TOP TIPS - If you have icing pens at home use them for the coloured decorations

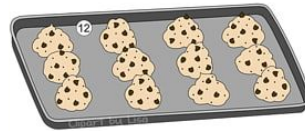


Heat oven to 170°C. Line trays with non stick baking paper. Cut the softened marga into cubes and add to the sugar in a large bowl

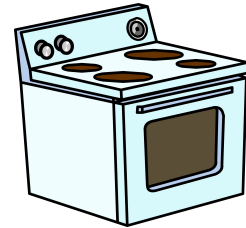
Beat until smooth and fluffy. Add the syrup and sift in self-raising flour then mix until just smooth.



Roll the cookie dough into a round 1cm thick biscuit shape. Mix the icing sugar with a tiny bit of water for the decorating



Place on your lined baking sheet. If you are making more than one biscuit, remember to leave room in between.



Bake in the oven for 12-15 minutes. While still hot, dab with icing and put the marshmallow on top to melt. Once cool decorate with icing and chocolate

