

CHRISTMAS COOKIES

Ask a grown-up to help!

Dave the naughtiest unicorn LOVES all the delicious food there is to eat at Christmas time! Here's a special recipe for Mr Nosebag's Christmassy gingerbread cookies. This makes enough for around 14 cookies. Make sure you have a grown-up to help!

Ingredients

300g plain flour
1 teaspoon bicarbonate of soda
2 teaspoons ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
125g unsalted butter
100g soft light brown sugar
3 tablespoons golden syrup

Equipment

A big bowl
2 baking sheets
Baking paper to line sheets
A selection of cookie cutters
A rolling pin

- ★ Preheat the oven to 180°C, or gas mark 4. In a big bowl, combine the flour, bicarbonate of soda, ginger, cinnamon and nutmeg.
- ★ Ask your grown-up to help you melt the butter, sugar and golden syrup in a pan over a low heat. Stir until the sugar melts, then add it to the flour mixture. Stir the mixture until this becomes a stiff dough, then cut the dough in half.
- ★ Take your two sheets of baking paper and place on a work surface. Place half of the dough on each sheet. Using your rolling pin, roll out the dough to around 5mm thick. Then start to cut out your cookie shapes using a cookie cutter of your choice!
- ★ Continue to cut out shapes until all your dough has been used up.
- ★ Carefully place the baking paper on to the baking sheets with your cookies in place.
- ★ Ask your grown-up to place these in the oven for 12-15 minutes, until the cookies are lightly golden.
- ★ Ask your grown-up to take the cookies out of the oven and leave to cool on a wire rack.
- ★ Once cool, ice the gingerbread cookies if you like – or decorate with sweets and sprinkles!

