

# LITTLE FIR TREE BISCUITS



*These ginger biscuits are crisp on the outside and chewy on the inside – Christmas never tasted so good! Will you cover your tree in baubles or will it look like it has come straight from the forest? It doesn't matter, as long as you enjoy decorating it.*

*Makes 1 large biscuit plus 24 small biscuits*

## Ingredients

2 tbsp golden syrup

1 large egg yolk

200g self-raising flour, plus extra for the work surface

½ tsp bicarbonate of soda

1 tsp ground ginger

2 tsp ground cinnamon

100g unsalted butter, cold and cubed

75g soft light brown sugar

*For the buttercream icing (if you are making the biscuits and the cake, double these quantities for a big batch of icing)*

75g unsalted butter, softened

150g icing sugar, sifted

2 ½ tbsp whole milk

pinch of ground cinnamon

*For the decorations*

70g desiccated coconut

¼ tsp green gel food colouring

coloured dragees for decorations

1 yellow fondant star for the top of the large tree

*You will also need*

1 x 12cm tree cutter and 1 x 6cm tree cutter



## Method

- ★ Preheat the oven to 160°C fan/gas mark 4. Line two baking trays with baking paper.
- ★ Mix the syrup and egg yolk together in a small bowl, then set aside.
- ★ In a medium bowl, mix the flour, bicarbonate of soda, ginger and cinnamon until combined.
- ★ Add the butter and, using your fingertips, rub it into the flour mixture until it resembles breadcrumbs.
- ★ Add the sugar to the 'breadcrumbs' and stir through. Now add the syrup/egg mixture and, using your hands, bring the dough together.
- ★ Dust the work surface and your rolling pin with flour. Roll out the dough until it is about 3mm thick.
- ★ Using the large cutter, cut out one tree and place it on one of the trays. Using the small cutter, cut out 24 trees and place on the trays.
- ★ Chill the trays in the fridge for 20 minutes so the biscuits will firm up and keep their shape while baking.
- ★ After chilling, bake the biscuits for 12 minutes.
- ★ Remove from the oven and leave to cool on the tray for 20 minutes, then transfer to a wire rack to cool completely.

*For the icing and decoration*

- ★ Make the buttercream icing by putting the butter, icing sugar, milk and cinnamon in a bowl. Whisk with an electric mixer until light and fluffy.
- ★ Put the desiccated coconut and the food colouring into a zip-lock food bag, seal and mix by shaking the bag or mashing its contents around with your fingers. Keep going until all the coconut is green.
- ★ When the biscuits are cold, cover one side of each tree in icing (except for the trunk), using a spatula. Hold the tree by its trunk and dip it into the green coconut.
- ★ Place the dragees on your Christmas trees like baubles, then put the star on top of your large tree!

*To put the biscuits and cake together*

- ★ Once you've iced the top of your cake, gently press your decorated biscuits into the icing, so they stick to the surface. I've put the big tree in the centre and the smaller ones around it, but you can use whatever pattern you like.