



Christmas Spice Biscuits

Ingredients

- 1 cup (150g) plain flour
- 1/2 cup (80g) wholemeal plain flour
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/4 cup (30g) ground almonds
- 100g reduced-fat spread
- 1/3 cup (75g) brown sugar
- 1 tablespoon golden syrup
- 1 teaspoon vanilla essence
- 1 egg

Icing

- 1 cup (160g) icing sugar
- 1-1 1/2 tablespoons lemon juice
- silver cachous for decoration

Makes 25 serves

Method

Preheat the oven to 170°C and line 2 biscuit trays with baking paper.

Sift the flours, baking powder and spices. Stir in ground almond.

Cream the spread, sugar, golden syrup and vanilla essence until combined. Beat in egg until smooth.

Fold in flour mix and stir until combined.

Wrap dough in plastic wrap and chill for 15 minutes.

Roll out dough between 2 pieces of baking paper until 4mm thick. Use biscuit cutters to cut out biscuits and place on

trays. Re-roll dough again using up scraps and cut out more biscuits.

Cook for 10 minutes, swap trays and cook for another 3-5 minutes or until lightly golden and just firm.

Leave on tray for 5 minutes and cool on a wire rack.

To make icing: Sift icing sugar and stir in lemon juice until icing is smooth. Use a piping bag to pipe on icing and decorate with cachous.

Nutritional Guide - Per Serve

Energy: 444kJ
Protein: 1.6g
Fat: 3.8g

Energy: 106cal
Carbohydrate: 16.5g