# PICNIC BOX REINDEER BISCUITS

## Food Fun with a Festive Twist

### Reindeer Biscuits

# **Ingredients:**

- 375g Plain Flour
- 1tbsp Baking Powder
- 3 tsp Ground Ginger
- 120g Unsalted Butter (cubed)
- 175g Light Brown Sugar
- 5tbsp Golden Syrup
- 1 Large Egg
- 250g Icing Sugar
- Food Colouring (blue, yellow and red)
- Gingerbread Man Cookie Cutter
- Icing Bag and Pipe Nozzle
- General Kitchen Equipment including Baking Paper



### Method:

This clever use of a gingerbread man cookie cutter will bring Rudolph to the table.

- 1. Preheat the oven to 350 / 180 degrees or gas mark 4 and line some baking trays with baking paper (you may have to cook in batches).
- 2. In a large bowl mix together the flour, baking powder and ginger spice.
- 3. Add the cubed butter to the bowl and rub together with your fingers until it resembles breadcrumbs.
- 4. Add the sugar and mix, then add the golden syrup and the egg and mix into a smooth dough.
- 5. Knead the dough on a lightly floured surface and roll out to a thickness of 5mm.
- 6. Use the cookie cutter to cut out as many Rudolph heads as possible.
- 7. Place onto a lined baking tray and bake for 10-12 minutes only.
- 8. Place on a wire rack to cool and harden.
- 9. Make the brown food colouring by mixing 1 drop of blue and 1 drop of red to 10 drops of yellow and set aside.
- 10. Mix water and icing sugar together to a consistency to pipe, adding the brown colouring to the icing mix.
- 11. Pipe onto the biscuits as shown in the picture.
- 12. Leave to dry and then and then make a small amount to use to pipe white eyes, retaining a small amount to turn red to add Rudolph's red nose to complete the biscuit.

**Food / Allergies:** Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Knives / Sharp Objects: Supervise young people appropriately when using knives. Store all sharp objects securely.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.



