

GINGERBREAD WREATHS

Prep + cook time: 1 hour + refrigeration
Makes: 2 Wreaths or 30 medium-sized biscuits

Ingredients

125g (4oz) butter, softened	½ cup (125ml) golden syrup or treacle
½ cup (110g) firmly packed brown sugar	icing (confectioners') sugar, to dust
1 egg yolk	ROYAL ICING
2 x ¾ cups (405g) plain (all-purpose) flour	1 egg white
1 teaspoon bicarbonate of soda	1½ cups (240g) icing (confectioners') sugar, approximately
3 teaspoons ground ginger	

1. Beat butter and sugar in a small bowl with an electric mixer until combined. Beat in egg yolk. Stir in sifted dry ingredients and golden syrup to form a soft dough. Knead dough on a floured surface until smooth. Divide dough in half; enclose in plastic wrap, refrigerate for 1 hour.
2. Roll each portion of dough between sheets of baking paper until 5mm (¼in) thick. Freeze 15 minutes to firm.
3. Preheat oven to 180°C/350°F. Line two oven trays with baking paper.
4. Cut out 24 large, 12 medium, 16 small and 16 smallest stars with cutters, re-rolling scraps of dough as necessary. Place the two smaller sized stars on one tray and medium and large stars on the second tray.
5. Bake larger stars for 15 minutes and smaller stars for 12 minutes, or until lightly coloured; cool on trays.
6. Meanwhile, make royal icing.
7. Draw a 25cm (10in) round on two pieces of baking paper, turn paper, marked-side down on work surface. Spoon icing into a piping bag fitted with a small plain tube. Following the shape of the marked circle, arrange stars into a wreath shape 'glueing' stars to one another with icing. Stand wreaths at room temperature until set. Just before serving, dust with icing sugar.

Royal icing

Beat egg white in a small bowl with electric mixer until frothy; gradually beat in enough sifted icing sugar until mixture is a piping consistency. Keep icing covered with a damp tea towel to prevent it drying out.

Tips

Biscuits will keep in an airtight container at room temperature for up to 2 weeks.

