

Christmas Cake Break



Christmas gingerbread shapes

Adding a sprinkling of festive decorations to this classic recipe will bring sparkle to any Christmas social – perfect for baking with children.

Ingredients

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| 350g plain flour, plus extra for rolling out | 125g butter |
| 1 tsp bicarbonate of soda | 175g light soft brown sugar |
| 2 tsp ground ginger | 1 egg |
| 1 tsp ground cinnamon | 4 tbsps golden syrup |



To decorate: festive sprinkles or icing!

Instructions

1. Preheat the oven to 180C/350F/Gas 4. Line two baking trays with greaseproof paper
2. Sift flour, bicarbonate of soda, ginger and cinnamon into a mixing bowl.
3. Add butter and blend to the dry mix until it looks like breadcrumbs. Then stir in the sugar.
4. Lightly beat the egg and golden syrup together, add to the mix and beat gently until the mixture binds together.
5. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
6. Roll the dough out to a ½ cm thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them. For decorations, use a skewer to make a small hole in the top of each biscuit.
7. Bake for 12–15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations.

Chocolate marshmallow snowballs

These tasty chocolate treats are covered in coconut with a finger-licking marshmallow centre bringing a taste of the exotic to cold winter months.

Ingredients

 Makes: 36 balls

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| 125g butter | 1 tsp vanilla essence |
| 1 (400g) tin sweetened condensed milk | 250g digestive biscuits |
| 3 tpsps cocoa | 300g desiccated coconut |
| | 32 large marshmallows |

Instructions

1. Line a baking sheet with greaseproof paper
2. Combine the butter, milk, cocoa and vanilla in a sauce pan. Cook and stir over gentle heat until butter is melted and mixture is smooth. Remove from the heat and leave to cool.
3. Either blitz the digestives in a food processor to make crumbs or place in a heavy duty bag and bash with a rolling pin until they look like fine breadcrumbs. Add around 100g of desiccated coconut to the biscuit mixture.
4. With damp hands, scoop heaped teaspoons of mixture and roll into a ball. Flatted with palm of hand and place marshmallow on top.
5. Roll mixture around marshmallow. Continue to coat in the remaining coconut and place the balls on the lined tray. Repeat until all mixture / marshmallows has been used.
6. Cover and place in the fridge until firm to the touch. Store in an airtight container in the fridge. May be frozen for up to 1 month.

Recipes



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