

Light the Night Blue, Gold and White Gingerbread Angels

Ingredients

125g butter
¼ cup dark brown sugar
⅓ cup treacle
1 egg
2½ cups plain flour, sifted
1 tbsp ground ginger
1 tsp mixed spice
1 tsp bi-carb soda

Icing

1 egg white
2 cups icing sugar
Blue and Yellow food colours



Method

Beat butter, sugar and treacle until light and creamy. Add egg, beat well.

Combine flour, spices and bi-carb soda and stir into creamed mixture, mix until just combined.

Turn onto floured surface, knead for 1 minute, adding a little extra flour if dough is sticky. Wrap dough in plastic wrap and refrigerate 30 minutes or until firm.

Preheat oven to 180°C.

Roll out dough onto lightly floured surface to 4mm thickness. Using Angel cutters, cut shapes from dough. Place on baking trays, lined with baking paper, allowing room for the biscuits to spread. Bake for 10-12 minutes. Allow to cool.

For the icing

Beat egg white until frothy. Gradually add icing sugar, beating well after each addition. Continue until the icing is firm and holds its shape. Divide mixture into portions and tint with blue, yellow and leave some white; mix well.

Pipe/spread icing onto biscuits decoratively.