



WIGGLY
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Spooky Skeleton Biscuits

EASY



INGREDIENTS (makes 12)

350g plain flour

1 tsp of bicarbonate of soda

2tbsp ground ginger

100g butter

175g brown sugar

4 Tbsp of golden syrup

1 beaten egg

Icing pens

NUTRITION INFORMATION

per 100g

Energy 1653kJ/393kcal

Fat 12.0g

of which saturates 7.2g

Carbohydrate 64.6g

of which sugars 30.8g

Protein 5.6g

Salt 0.48g

METHOD

Sift the flour, add the bicarbonate and the ginger then mix.

Rub in the butter then add the sugar, golden syrup, and egg. Mix to form a soft dough.

Allow to rest for a few minutes and then roll the biscuit dough out on a lightly floured surface.

Once rolled out stamp out 12 gingerbread people.

Place the biscuits on a tray lined with baking parchment.

Bake at gas mark 5 or 190c/ 170c fan for 10-12 mins.

Once the biscuits have been baked, allow to cool.

Then decorate with icing to make spooky skeletons.