



Christmas Table Name Placements

about 8 - 10 pieces



up to 80 Min.



Ingredients:

For the Biscuit Dough:

115 g Unsalted butter
75 g Dark Brown Sugar
75 g Light Brown Sugar
45 ml Golden Syrup
300 g Plain Flour
1 Egg
5 g Dr. Oetker Bicarbonate of Soda
5 g Ground Ginger
2 g Ground Cinnamon

To Decorate:

454 g Dr. Oetker Ready to Roll White Fondant Icing

1 For the Biscuit Dough:

Place the butter and sugars into a bowl and creamy together, once smooth add the golden syrup and egg. Mix together to form a smooth paste.

2 In a separate bowl mix together the flour, Bicarbonate of Soda, ginger and cinnamon. Add the dry ingredients to the wet ingredients and mix together until a dough is formed – this is easiest to do in a free standing mixer but you can also mix the dough together by hand.

3 Once the dough has formed, knead on a surface lightly dusted with flour until you have a smooth dough. Roll out the dough to a thickness about 1 cm, it is easiest to roll your dough between 2 sheets of greaseproof paper.

4 Using a sharp knife cut the dough into a gift tag shape about 10cm long and 7cm wide, it is easiest to cut a template out of greaseproof paper and cut around it. You could also make these biscuits rectangle shaped if that is easier. Re-roll your dough as required until it is all used up, you should make around 10 biscuits depending on the size of your biscuits. Use a straw to create a hole in your biscuits so you can thread ribbon through once decorated.

5 Place your biscuits on 2 trays lined with greaseproof paper, spaced slightly apart and pop in the fridge to chill for 30 minutes.



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- 6 10 minutes before baking pre-heat your oven to 200°C/180°C Fan/ Gas Mark 5. Once chilled place your biscuits in the oven for 12-15 minutes, until slightly darker in colour, the biscuits will firm up on cooling. If your biscuits have spread a lot during baking you can trim them when they are fresh out of the oven whilst they are softer. Allow your biscuits to cool on the baking tray for 10 minutes and then transfer to a wire rack to cool completely.
- 7 **To Decorate:**
Once cooled it's time to begin decorating; knead your Fondant Icing on a surface lightly dusted with icing sugar until soft and pliable. Roll out to a thickness of about ½ cm. Draw around one of your biscuits on a piece of greaseproof and cut out, use this template to cut your icing with a sharp knife. Brush your biscuits with a very thin layer of honey and pop your icing on top, repeat to cover all your biscuits, re-rolling your icing as needed.
- 8 Now time to get creative, use your Christmas Decorating Icings to write out your friends and families names onto the biscuits and also use them to pipe details and borders onto the biscuits. Use the sprinkles to add some more decorations and allow your creativity to flow! Leave your biscuits to set for a few hours before wrapping up ready to decorate your Christmas table.

