



Santa's Christmas Cookies with Ginger in Honey

Kids will love making these Ginger in Honey Christmas cookies for Santa, and we hear tell they're reindeer friendly too!

PREP TIME: 10 MIN

COOK TIME: 10 MIN

INGREDIENTS

- 200 grams butter at room temperature
- 1/2 cup icing sugar mixture
- 1/3 cup AB's Ginger in Honey
- 2 cups plain flour sifted
- 1/4 cup self-raising flour sifted
- 1 tsp ground cinnamon
- 2 tbsp milk



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DIRECTIONS

1. Line baking trays with baking paper. In a bowl, cream butter and icing sugar together until pale. Add AB's Ginger in Honey. Beat until combined.
2. Place flours, cinnamon and milk in a bowl. Add butter mixture. Mix until dough begins to form.
3. Turn onto a well-floured surface and knead gently until smooth. Divide dough in half, wrap each half in plastic wrap and refrigerate for 30 minutes.
4. Preheat oven to 160°C. Using a well-floured rolling pin, roll one portion of dough out on a well-floured surface until 5mm thick.
5. Cut out biscuits with Christmas cookie cutters. Place on prepared trays. Bake, turning trays halfway through cooking, for 10 to 12 minutes or until crisp and golden. Cool on tray for 5 minutes before transferring to a wire rack to cool completely. Repeat with remaining dough.
6. Lightly dust with icing sugar, and serve to the family or to Santa and his team!

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