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PREP: 30 min + chilling
COOK: 10 min
SERVES: 20-30

Skeleton Gingerbread

Turn your everyday gingerbread people into spooky skeletons! A fun Halloween twist on a classic, these biscuits make a great decorating project for kids.

Ingredients

50g butter
130g brown sugar
½ cup (125ml/175g) treacle syrup
1 egg, lightly whisked
1 tsp Queen Natural Vanilla Extract
Queen Black Food Colour
2 ½ cups (375g) plain flour
2 tsp ground cinnamon
2 tsp ground ginger
3/4 tsp ground cloves
½ tsp bicarb soda
¼ tsp baking powder
Pinch of salt

Method

STEP 1

In a small saucepan, place butter, sugar and treacle syrup over a low heat stirring, until butter has melted and sugar has dissolved. Pour into a large bowl and set aside to cool for 10 minutes.

STEP 2

Add egg, Vanilla Extract and Black Food Colour to butter mixture, stirring to combine. Sift flour, ginger, cinnamon, cloves, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.

STEP 3

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Ingredients

Queen Royal Icing, to decorate

Method

Preheat oven to 160°C (fan forced). Line two baking trays with baking paper. Divide the dough in two and cover one with cling film. Roll first batch of dough between two sheets of baking paper until 5mm thick. Cut cookies from the dough and place on prepared trays. Repeat with remaining dough.

STEP 4

Bake for 5-6 minutes, allow up to 8-10 minutes for larger cookies. Allow to cool on trays for 5 minutes (longer for larger cookies) to cool before transferring to a wire to cool completely.

STEP 5

Using half the packet of royal icing (165g) prepare royal icing with 1 tablespoon of water (20ml) and mix according to packet directions. Spoon into a piping bag fitted with a writing tip to decorate.

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