

# LITTLE FOODIES

## Gingerbread characters

MERRY  
CHRISTMAS!



Makes: 15-20 cookies  
Prep time: 45 minutes  
Cooking time: 12-15 minutes

### Ingredients:

175g Biona Organic Coconut Palm Sugar  
85g Biona Organic Agave Light Syrup  
100g Biona Organic Cocomega Coconut Spread  
350g plain flour, plus extra for dusting  
1 tsp bicarbonate of soda  
1 tsp ground ginger  
1 tsp ground cinnamon  
3 tablespoons aquafaba (liquid from tinned chickpeas)  
Ready-made writing icing

### Method:

1. Melt the coconut sugar, agave syrup and coconut spread in a saucepan, then bubble for 1-2 mins (making sure an adult takes charge). Leave to cool for about 10 mins.
2. Tip the flour, bicarbonate of soda and spices into a large bowl. Add the warm syrup mixture and the aquafaba.
3. Stir everything together, then gently knead in the bowl until smooth. Wrap in cling film and chill for at least 30 mins.
4. Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.
5. Get an adult to print and cut out the character templates below.
6. Roll out the dough to the thickness of a £1 coin, then cut around the printed stencils with a knife (make sure an adult does this!). Re-roll the excess dough and keep cutting until it's all used up.
7. Lift the biscuits onto the trays and bake for 10-12 mins. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely.
8. Using the stencils you printed as a guide, use the icing to fill in the details such as the face and outlines.
9. Leave to dry for 1-2 hrs. Will keep for up to three days in an airtight container.

FOODIE

RECIPES

