

# HALL O'WEEN

## GINGER SKELETONS

### INGREDIENTS:

350g plain flour (extra for dusting)  
1tsp bicarbonate soda  
2tsp ground ginger  
100g butter  
75g soft light brown sugar  
3tbsp golden syrup  
1 medium egg  
400g icing sugar



### METHOD:

1. Sift flour with bicarb and ginger into a mixing bowl.
2. Rub in the butter until the mixture resembles fine breadcrumbs, then stir in the sugar.
3. Gently warm the syrup in a glass bowl in the microwave for 15 secs.
4. Add the egg, whisk together and pour onto the flour mixture.
5. Mix with a wooden spoon until clumps form, then mix with your hands to make a smooth dough.
6. Lightly dust the work surface with flour and roll out the dough to about .75cm.
7. Cut out skeleton shape using biscuit cutters and place on trays lined with baking paper.
8. Bake in an oven at 190C for 10-15 mins.
9. Cool slightly, then transfer to a rack to cool and harden.
10. To decorate, mix the icing sugar with 3-4 tbsp water and pipe a bone design on the cookie.