

The Snowman™ AND THE SNOWDOG



Gingerbread Decorations

Take inspiration from the characters and scenery in *The Snowman™* and *The Snowdog* and make gingerbread biscuits. Enjoy with hot milk or hang them on your tree if you can resist! Shapes could include snowmen, dogs, trees, stars and holly. Make the biscuits in advance to decorate, or bake from scratch with your class.



You will need:

Wintery cutters – snowmen, holly, stars and a dog cutter if you want to make snowdogs!

Ingredients

- 350g/12oz plain flour, plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2-3 tsp ground ginger
- 1 tsp ground cinnamon
- 125g/4½oz butter
- 175g/6oz light soft brown sugar
- 1 egg
- 4 tbsp golden syrup

Decorations

- Writing icing
- Ribbon or string to hang
- Silver balls, raisins, treats to decorate



The Snowman™ and *The Snowdog* out now on DVD & Blu-ray from Universal Pictures (UK)

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Instructions

1. Sift together the flour and spices. Rub in the butter until the mixture forms breadcrumbs. This can be done by hand or in a food processor. Then stir in the sugar.



2. Mix your wet ingredients together, then add to the bowl until your mixture forms a lump of dough.



3. Knead the dough for a couple of minutes, then wrap in clingfilm and leave to chill in the fridge for at least 15 minutes. This will make it easier to roll and cut.



4. Preheat the oven to 180C/350F/Gas 4 and line your baking trays with greaseproof paper.



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5. Roll the dough out to a 0.5cm thickness on a floured surface. Then using your festive cutters, cut out the gingerbread shapes and place on the baking tray.



6. If making decorations, use a skewer to make a hole in the top of your biscuits through which you can thread your ribbon. Make the hole large enough to allow for shrinking during baking. It's also a good idea to give your biscuits enough space to expand without sticking together, although it's lovely to see that your gingerbread characters have joined hands whilst baking!



7. Bake for 10-12 minutes, or until lightly golden-brown. They will appear soft when you remove them from the oven, but will firm up as they cool down. Leave to cool for 10 minutes and then move to a wire rack.
8. Once your biscuits have cooled they are ready to decorate, and enjoy!



REMEMBER TO CHECK INGREDIENTS FOR ANY ALLERGY SUFFERERS WHEN COOKING YOUR COOKIES DECORATIONS AND GIVING THEM AWAY.



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