



Fruity Gingerbread Wreath

(Makes 25 biscuits)

Create a sensational, colourful Christmas centrepiece with this delicious edible wreath made up of crunchy, ginger-spiced snowflake biscuits, filled with Bonne Maman's heavenly fruit conserves.

Ingredients

50g unsalted butter, diced
50g Demerara sugar
100g golden syrup
1 tsp mixed spice
1 tsp finely grated fresh ginger
1 tsp bicarbonate of soda
30ml beaten egg
250g plain flour
About 20 tbsps Bonne Maman conserve in many flavours and colours
250g white fondant icing
250g icing sugar

Cooks Tip

The biscuit shapes can be frozen if you don't have time to bake the same day. Allow an extra 1-2 mins cooking time. The baked biscuits can be frozen or kept in airtight containers until you're ready to assemble and ice them.

Method

1. To make the gingerbread dough, put the butter in a large bowl.
2. In a saucepan, stir together the sugar, syrup, spices and ginger and bring to the boil. Add the bicarbonate of soda (it will puff up) and pour the hot mixture over the butter. Stir until the butter has melted.
3. Beat in the egg and slowly blend in the flour. It will look as though there is too much flour but it will blend in.
4. Knead the dough in the bowl until smooth and cut into quarters. Wrap each piece in clingfilm. Roll out a quarter of the dough at a time to make the biscuits.
5. Roll the dough out between two sheets of baking parchment, to about 3mm thickness. Use a variety of Christmas cutters to stamp out about 50 biscuits of varying sizes. We used snowflake cutters from 12cm across down to 4cm. Remember you will need two of each size, to sandwich together. Re-knead and re-roll the trimmings.
6. Lay the biscuits out on baking sheets, lined with baking parchment. Stamp out the centre from half the biscuits to create the space for the conserve. We used a 2½cm and a 1½cm round cutter. Chill the biscuits for a good hour before baking.
7. Heat the oven to 170C, 150C fan, gas 3. Bake the biscuits in batches until golden and crisp. They will take between 7 and 10 mins, depending on size. Cool on a wire rack.
8. While the biscuits are cooling, roll out the fondant icing on a surface dusted lightly with icing sugar and stamp out 6 or 7 snowflakes, using the same cutters. Stamp out the centres, using the same round cutters. Brush the top biscuits with a little conserve and lightly press on the matching icing.
9. Brush all the base biscuits lightly with conserve and press on the top biscuits. You should now have about 25 snowflake biscuit sandwiches of various sizes, some iced with fondant and some plain.
10. Put the icing sugar in a bowl with 40ml of cold water. Gradually beat the icing until it forms a stiff but pipeable paste. Spoon into a piping bag with a small nozzle and pipe or drizzle icing across most of the biscuits to resemble snowflakes. Leave the icing to set for 10 mins. Fill the biscuit centres with various flavours and colours of Bonne Maman conserve. Store the biscuits in airtight containers until ready to use.
11. To serve, arrange the biscuits in a generous wreath on a large white board and take to the table for Christmas tea.