



**GINGERBREAD  
STAINED GLASS COOKIES**

## PREP TIME

2 hours 20 minutes

## COOKING TIME

8-12 minutes

## SERVES 8-12

## INGREDIENTS

50g light muscovado sugar  
50g dark muscovado sugar  
50g golden syrup  
150g butter, roughly chopped  
1 medium egg (at room temperature)  
300g plain flour  
1 tbsp ground ginger  
1 tbsp ground mixed spice  
50g hard sweets, such as crown mints or  
coloured hard-boiled sweets

For a funky Christmas spin on traditional gingerbread men, try our recipe for stained-glass cookies. Super easy to make and cool to look at, these cookies are sure to go down a festive treat!

1. Put the sugar, golden syrup and butter in a heavy based saucepan. Set it over a medium heat and warm, stirring occasionally, until the butter has melted and the sugar has dissolved.
2. Leave to cool for about 5 minutes before beating in the egg. Sift in the flour and then the spices, mixing gently after each addition, to make a soft dough.
3. Wrap the dough in cling film and chill for several hours to make it easier to roll out. Remove from the fridge 10-15 minutes before you want to bake them.
4. Split the dough in half and roll out each piece between 2 sheets of baking paper to around 3mm thick. If the dough is too sticky, dust it with a little flour.
5. Using cookie cutters, create the shapes you want, then cut a smaller shape from the middle of to form the gap for the stained glass window.
6. Place your cookies on to baking trays covered in baking paper and refrigerate for 15 minutes.
7. While the biscuits are chilling, preheat the oven to 180°C / gas mark 4 and separate the boiled sweets by colour and crush them.
8. Remove the biscuits from the fridge and carefully put the crushed sweets inside the holes you made earlier.
9. Bake the biscuits for 8-12 minutes or until the sweets have melted and the biscuits are a deep golden brown around the edges.
10. Leave to cool until your stained glass cookies have set.