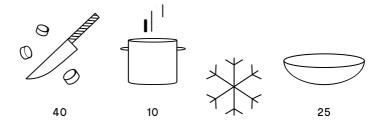




## Gingerbread Snowflake Biscuits

You'll get a good yield of scrumptious biscuits from this dough. It freezes well so if you want to make less divide the dough and freeze one half for a later date. We've decorated simply with a dusting of icing sugar but if you feel like getting creative you can really go to town with your icing bag.



## Ingredients

100g The Groovy Food Company organic virgin coconut oil, melted and cooled

85g The Groovy Food Company organic virgin coconut sugar

100g The Groovy Food Company Rich & Dark agave nectar

2 tsp vanilla extract

1 egg

350g plain flour, plus extra for dusting

1 tsp bicarbonate of soda

1 tbsp ground ginger

1 tsp ground cinnamon

icing sugar for dusting

## **Directions**

- 1. Beat the coconut oil, coconut sugar, agave, vanilla and egg together in a bowl with electric beaters for 4 mins, until thickened and pale.
- 2. Add the flour, bicarb and spices, and beat until just combined. Cover and chill for 30 mins, or until firm.
- 3. Heat oven to 180C/160C fan/gas 4. Shape the dough into two discs, and return one to the fridge. Place a large sheet of baking parchment on your work surface and dust with flour, top with a disc of dough and dust that with flour too. Cover with another sheet of parchment and roll out the dough to the thickness of a £1 coin. Using your choice of cutters cut out the biscuits, rerolling any leftover dough.
- 4. Transfer to parchment lined trays and bake in batches for 8 mins, until golden brown if you like them extra crunchy bake for 10 mins. Cool on a wire rack and repeat with the remaining dough. Once cool dust with icing sugar before serving, or enjoy as they are.