

Make your own Gingerbread Dragons



You can make these spicy cookies for Unquiet Night, or any other time you fancy something tasty. This recipe needs an oven so make sure there's an adult handy.

Ingredients

350g plain flour
100g butter
5½ teaspoons ground ginger
1½ teaspoons ground cinnamon
1 teaspoon bicarbonate of soda
175g light brown soft sugar
4 tablespoons golden syrup
1 medium egg
Icing or magical glitter

You can buy dragon-shaped cookie cutters from the internet, or cut out and use the template below.

1. Preheat the oven to 180C / Gas 4
2. Put the flour, butter, ginger, cinnamon and bicarbonate of soda in a mixing bowl. Mix everything together with your fingertips until it looks like breadcrumbs
3. Add the sugar, syrup and egg and mix until it starts to clog together. Use your hands to roll everything into a firm dough
4. Using a rolling pin, roll out the dough to about 5mm thickness. Make sure the surface and the rolling pin are well dusted with flour
5. Use your dragon cutter or template to cut out shapes. Place the dragons onto a greased or non-stick baking tray
6. Bake in the preheated oven for 10–15 minutes until just brown
7. Leave to cool on a rack, then decorate with icing, or for a bit of magic add a bit of edible glitter instead of honeystone!



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