

# Festive gift ideas

## Gingerbread tree decorations



### What you will need:

- 200g self raising flour
- 120g sugar
- 100g butter or margarine
- One egg
- Two tsp ginger (you can add a lot more if you are just using these for decorations and not eating them)



### Steps

- Preheat your oven to 180°C/gas mark four
- Gently melt the butter/marg and sugar together in a pan
- Place the flour and ginger in a bowl, mix together and pour in the melted mix from the pan. Add the egg and mix well
- Use your hands to mix together to form a dough (kids will like this)
- Roll the dough out on a floured surface – just keep adding a little more flour to the surface if it sticks
- Cut out your shapes using a festive cutter (but a circle such as a jam jar will work as a cutter too). This is another thing kids can help with
- Place your shapes onto a greased baking tray and make a hole (using a skewer/ chopstick/end of a spoon) at the top of each decoration, big enough to be able to thread them with string or ribbon
- Bake for around eight minutes until golden brown
- Once cool you can thread them with ribbon or string and then decorate with icing and hang on your tree (if you don't eat them all first!)