

Cinnamon Bread Stars

The smell of these baking will definitely bring Christmas to mind! There is no yeast involved in these cinnamon "bread" stars, which are similar to scones.

Ingredients:

Makes 32

250g self raising flour
1 tablespoon ground cinnamon
(plus extra for dusting)
1 tablespoon ground ginger
75g unsalted butter
1 large egg
2 tablespoons of golden (corn) syrup
Icing sugar to dust



Method:

Preheat the oven to 160C/gas mark 3.

Mix together the flour, sugar and spices in a bowl. Rub the butter into the mixture with the ends of your fingers until it resembles breadcrumbs.

Beat the egg and syrup together in a jug.

Make a well in the middle of the flour mix and add the egg mix. Mix together with a knife and then your hands until you get a ball of soft dough.

Wrap in cling film and pop in the fridge for at least 1 hour.

Roll out until about 1/2cm thick. Cut out about 32 biscuits with a star cutter. Place on a lined baking sheet and bake for 12-15 minutes, until golden brown.

Cool on a rack. Dust with icing sugar and ground cinnamon.