

Gingerbread Jigsaw

INGREDIENTS

350g plain flour, plus extra to dust
2 tsp ground cinnamon
1 tsp ground ginger
120g butter
120g light soft brown sugar
180g golden syrup

For the icing

edible food pen
700g royal icing sugar
gel or paste food dyes in red, yellow, green, pink, orange, blue, black and purple

METHOD

1 Mix together the flour and ginger. Rub the butter into the flour then stir in the sugar, breaking up any large lumps as you go. Mix in the golden syrup with a knife then use your hands to bring it together into a firm dough. Shape into a rough rectangle, wrap with cling film and chill for 20 mins.

2 Heat the oven to 180C/160C fan/gas 4. Put the dough on a large piece of baking parchment. Lightly dust a rolling pin and the top of the dough with flour. Roll the dough into an A4-sized rectangle (about 21 x 30cm). Straighten the edges with a knife. Using the tip of a small knife cut the dough into 4 large jigsaw pieces.

3 Lift the baking parchment and jigsaw onto a large baking sheet. Keep the jigsaw pieces interlocked with each other and bake in the oven for 20-25 mins until firm and turning golden at the edges. The jigsaw pieces will spread and stick together during cook so use a small sharp knife to re-cut them as soon as they come out of the oven. Leave to cool and firm up completely.

4 Sketch Sarah and Duck onto the jigsaw with an edible food pen. Mix the icing sugar with 130ml water. The icing should be thick but easy to pipe. Put 1/6th of the icing into a small bowl and mix with black food dye. Put the black icing into a piping bag fitted with a number 3 small round nozzle or

snip the end off a disposable piping bag so you have a small hole. Use this to draw the outlines of Sarah and Duck. Leave to set for 4 hours.

5 Meanwhile gradually add more water a drop at a time to the remaining icing to make it a runnier consistency. Divide the icing into small bowls and dye each a different colour needed for the design. Spoon into piping bags. Once the outline has set, fill it in with the runnier icing, using cocktail sticks to guide the icing up to the edges. Leave to dry for 24 hours.