



# THE MAGIC FARAWAY GINGERBREAD TREE

## Ingredients

### FOR THE GINGERBREAD:

4tbsp golden syrup  
300g plain flour  
1 tsp bicarbonate of soda  
1.5 tsp ground ginger  
1.5 tsp mixed spice  
100g unsalted butter, softened  
and diced

150g soft dark brown sugar  
1 egg

### FOR THE ORANGE:

icing sugar  
water



**SUGGESTED DECORATIONS:** chocolate buttons,  
jelly diamonds, gold balls etc.

## Method

- 1 Preheat the oven to 190°C (375°F/Gas 5)
- 2 Heat the golden syrup until it liquefies, then cool
- 3 Sift the flour, bicarbonate of soda, and spices into a bowl. Add the butter
- 4 Rub together with your fingertips until the mixture looks like fine breadcrumbs





**5** Add the sugar to the breadcrumb mixture and mix well

**6** Beat the egg into the cooled syrup until well blended

**7** Make a well in the flour mixture. Pour in the syrup mix. Bring together to a rough dough

**8** On a lightly floured work surface, knead the dough briefly until smooth

**9** Flour the dough and the work surface well, and roll the dough out until 5mm thick

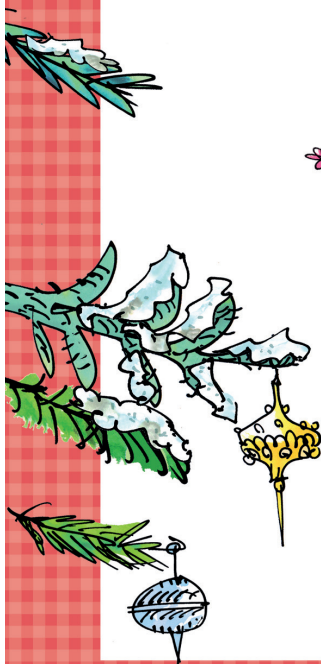
**10** Using the tree cutter, cut out as many shapes as possible. Transfer to non-stick baking sheets

**11** Mix the offcuts of dough, re-roll, and cut out more shapes until all the dough is used

**12** Bake for 10-12 minutes until golden. Transfer to a wire rack to cool completely

**13** Mix a little icing sugar in a bowl with enough water to form a thin icing

**14** Transfer the icing into a piping bag and decorate the trees before adding some of the suggested decorations. You could also use food colouring to create coloured icing for your tree



Best eaten while reading the new  
Magic Faraway Tree adventure  
by Jacqueline Wilson



# RASPBERRY & VANILLA WATER-ICE

**SERVES**  
**8 KIDS**

## Ingredients

450g raspberries  
about 100g icing sugar, to taste, depending  
on the tartness of the fruit  
juice of ½ lemon  
½ tsp vanilla extract

You can make this with any fruit – particularly satisfying and tasty with homegrown or pick-your-own.

Keeps for a few months in the freezer with a tight lid – in the depths of winter it's uplifting to remind yourself what the English summer tastes like.



## Method

**1** Put the raspberries, most of the sugar and the lemon juice into an upright blender. Add an eggcupful of water and whizz until puréed.

**2** Pour into a sieve over a bowl and take a good 5 minutes to press the juice through the sieve, using the back of a spoon, until all you have is a load of pips in the sieve.



Recipe created and written by Allegra McEvedy and taken from *Jolly Good Food*. Text © Hodder & Stoughton Limited 2017



**3** Pour another eggcupful of water over the pips and give them a quick stir to wash through any remaining flavour clinging to them.

**4** Measure the vanilla extract into the smooth juice and taste. Fruit has different levels of sweetness depending on variety and time of year, so you may need to add more icing sugar or lemon juice to suit your tastes – just bear in mind that it will get a good notch less sweet as it freezes.

**5** Pour into a plastic box with a lid or lolly moulds and stick in the freezer.

**6** If you've gone for the box option and you're planning to eat it later the same day, you'll need to stir it every hour and it'll take a few hours to set (and if you're in a real hurry the thinner the layer the quicker it'll set, so pour it into a small baking tray if it'll fit in your freezer).

**7** If you're going to eat it another day, however, there's no need to stir, just let it set solid overnight. Take it out of the freezer ahead of time: it'll be spoonable after 30–45 minutes at room temperature. (Lollies don't need stirring at all of course!)

