



At last. A useful Christmas card.

Season's eatings from everyone at  
Fourth Estate, Harper Press & Perennial

### Christmas Gingerbread

325g plain flour  
2 tsp ground ginger  
150g caster sugar  
250g unsalted butter, softened  
90g mixed peel, chopped

Line a baking tray with non-stick baking parchment, and heat the oven to 180C (fan assisted). Sift together the flour and ginger then add the sugar and stir to combine. Work through the butter until you have a smooth firm dough, then add the peel and knead until combined. Use as required (either rolled into biscuits or gingerbread men or trees or reindeer or snowflakes – you get the idea).

Recipe taken from  
*British Baking* by Dan Lepard  
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