




Whitworths

Salted Caramel S'Mores



 Makes 12 S'Mores  15mins
 12-13mins

INGREDIENTS

240g **Whitworths Mix'n'Bake Choc Salted Caramel**
50g **Whitworths Crystallised Fiery Ginger** finely chopped
350g plain flour
1 tsp bicarbonate of soda
1 tsp ground ginger
½ tsp cinnamon
125g unsalted butter, at room temperature
150g soft light brown sugar
4 tbsp golden syrup
1 medium egg, beaten
100g mini marshmallows

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C/Fan 170°C/Gas Mark 5 then lightly grease 2 baking trays.
- ♥ Sieve the flour, bicarbonate, ground ginger and cinnamon into a bowl. Rub in the butter to a breadcrumb then stir in the sugar.
- ♥ Beat the syrup together with the egg and crystallised ginger then stir into the crumb mix.
- ♥ Mix to form a dough then knead until smooth on a lightly floured surface.
- ♥ Roll out to 4mm thick, cutting out 24 rounds using a 78mm cutter.
- ♥ Place onto the baking sheets then bake for 12-13 minutes until golden.
- ♥ Loosen with a palette knife whilst still warm, cool slightly before transferring onto a wire rack.
- ♥ To build the s'mores... place a gingerbread round onto a baking tray, place a tablespoon of salted caramel mix 'n' bake mix onto it, then a tablespoon of marshmallows.
- ♥ Top with another gingerbread round, press down lightly then repeat.
- ♥ Bake (200°C/Fan 180°C/Gas Mark 6) for 4 minutes, cool slightly then serve and enjoy!

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Happy Baking!