



A PINCH OF MAGIC

Widdershins Gingerbread

The isle of Crowstone, home to the Widdershins sisters, Betty, Fliss and Charlie, is often damp and chilly thanks to the freezing fogs from the nearby Misty Marshes. So what better treat to stay cosy with than some warming, spiced gingerbread?

Ingredients

- 350g plain flour (plus extra for rolling out)
- 2 tsp ground ginger
- 1tsp ground cinnamon
- 1tsp bicarbonate of soda
- 125g butter
- 175g soft light brown sugar
- 1 egg
- 4 tbsp golden syrup

Method

FLISS: In a large bowl, sift together the flour, bicarbonate of soda, ginger and cinnamon. Add the butter and rub together with your fingers – CLEAN fingers, Charlie! – until it looks and feels like sand.

BETTY: Sand? That looks more like shingle from the marshes. Rub it in some more.

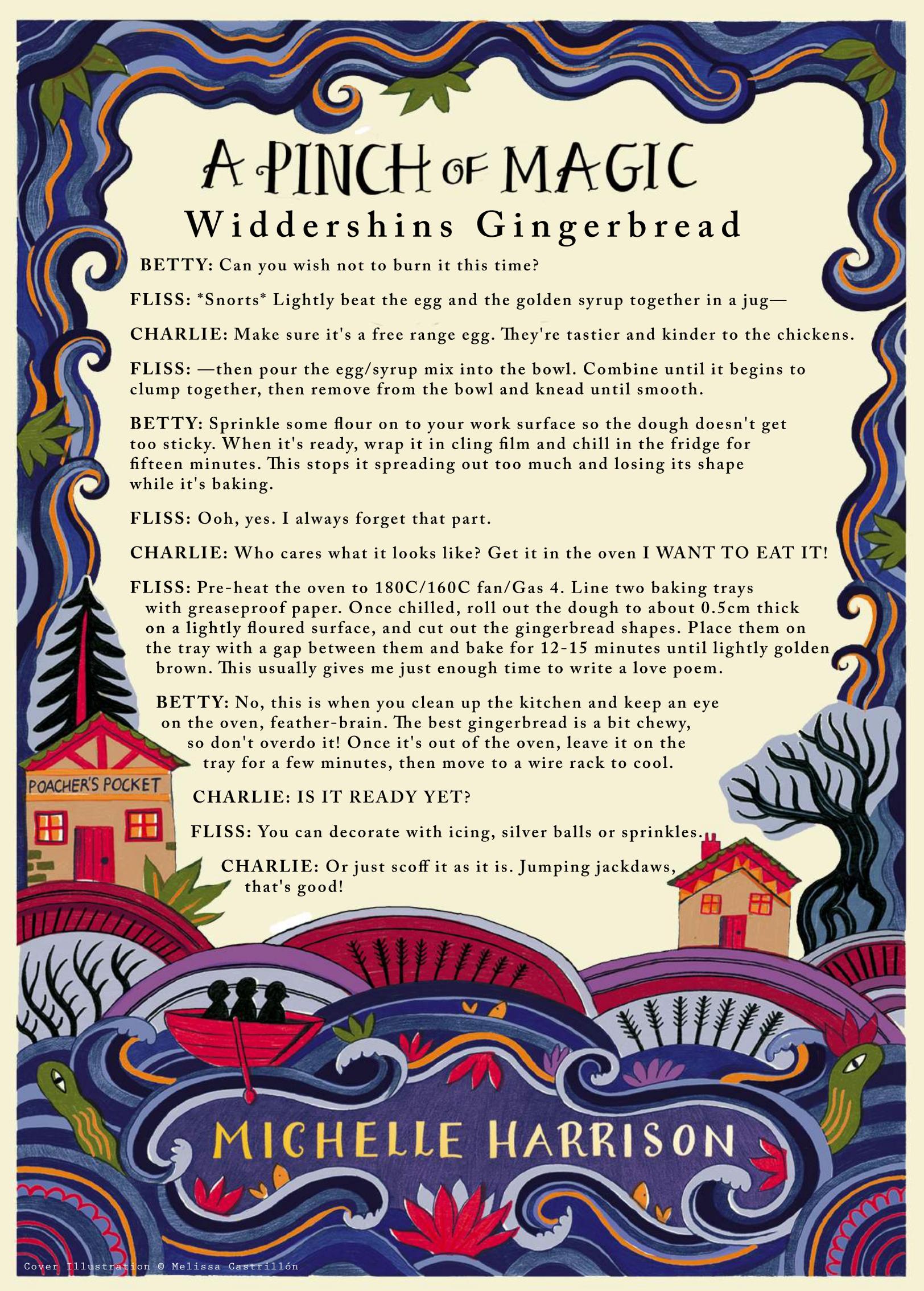
FLISS: Shh. This is my recipe.

CHARLIE: No, it's not. It's Granny's.

BETTY: Stop eating the sugar, Charlie.

FLISS: Stir in the sugar. I usually close my eyes and make a wish when I do this part.

MICHELLE HARRISON



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BETTY: Can you wish not to burn it this time?

FLISS: *Snorts* Lightly beat the egg and the golden syrup together in a jug—

CHARLIE: Make sure it's a free range egg. They're tastier and kinder to the chickens.

FLISS: —then pour the egg/syrup mix into the bowl. Combine until it begins to clump together, then remove from the bowl and knead until smooth.

BETTY: Sprinkle some flour on to your work surface so the dough doesn't get too sticky. When it's ready, wrap it in cling film and chill in the fridge for fifteen minutes. This stops it spreading out too much and losing its shape while it's baking.

FLISS: Ooh, yes. I always forget that part.

CHARLIE: Who cares what it looks like? Get it in the oven I WANT TO EAT IT!

FLISS: Pre-heat the oven to 180C/160C fan/Gas 4. Line two baking trays with greaseproof paper. Once chilled, roll out the dough to about 0.5cm thick on a lightly floured surface, and cut out the gingerbread shapes. Place them on the tray with a gap between them and bake for 12-15 minutes until lightly golden brown. This usually gives me just enough time to write a love poem.

BETTY: No, this is when you clean up the kitchen and keep an eye on the oven, feather-brain. The best gingerbread is a bit chewy, so don't overdo it! Once it's out of the oven, leave it on the tray for a few minutes, then move to a wire rack to cool.

CHARLIE: IS IT READY YET?

FLISS: You can decorate with icing, silver balls or sprinkles.

CHARLIE: Or just scoff it as it is. Jumping jackdaws, that's good!

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