

HOGWARTS EXPRESS GINGERBREAD COOKIES

✂️ .. 🍴🥄 | MAKES ABOUT 10 🕒 1-1½ HOURS, PLUS CHILLING 📅 15-20 MINS .. ✂️

The journey from Platform 9¾ in London to Hogsmeade Station in the far north is a long one, so it's best to ensure you're loaded with delicious snacks. As well as Bertie Bott's Every Flavor Beans, Chocolate Frogs, and crumpled sandwiches (made with love by Mrs. Weasley), we recommend these delicious gingerbread cookies. With 10 in a batch, meaning plenty to go around, they're not just great for trains, but plane, car, and ferry trips too!

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FOR THE GINGERBREAD DOUGH

¾ stick/85 g butter, cut into small dice
⅓ cup/75 g light brown sugar
2 egg yolks
4 tbsp corn syrup/golden syrup
½ cups/190 g all-purpose/plain flour
¼ tsp baking powder
1 tbsp ground ginger

TO DECORATE

¾ oz/100 g red fondant
Confectioners'/icing sugar for dusting
Tube of white decorator frosting/icing
Several soft licorice sticks or ribbons
Handful of small round colored candies/sweets
Approximately 10 white jelly beans
Edible red or black cake pen

SPECIAL EQUIPMENT

Food processor

- 1 To make the gingerbread, put all the dough ingredients into a food processor and blend until the mixture comes together to form a dough. Tip out onto the surface, wrap in plastic wrap, and chill for 30 minutes.
- 2 Preheat the oven to 350°F/180°C/gas mark 4. Line a baking sheet with parchment paper. Trace and cut out the train template on page 120. Turn the dough out onto a lightly floured surface and roll out to a scant ¼ inch/5 mm thickness. Place the template over the dough and cut out the train shape using a small sharp knife. Transfer to the baking sheet and cut out as many more trains as you can from the pastry. (You can also re-roll the trimmings to make more.) Chill on the baking sheet for 20 minutes.
- 3 Bake the cookies for 15-20 minutes until they begin to brown around the edges. Leave on the baking sheet for 5 minutes, then transfer to a wire rack to cool.

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