

## Christmas ginger ninjas

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Celebrate Christmas with these fun ginger ninjas by the punk queen of pastry, Anna Polyviou.

### **Ingredients** (Serves 15)

Prep time: 2 hours

Cooking time: 20 mins

- 800g Plain flour
- 60g Baking powder
- 5g Ground ginger
- 15g Mixed spice
- 5g Salt
- 2 Lemons, zest
- 100g Unsalted butter, room temperature
- 200ml Honey
- 180g Soft brown sugar
- 125ml Milk
- 4 Eggs

### **Royal icing**

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- 3 egg whites
- 700g Icing sugar, sifted
- Food colouring of your choice

### Method

1. Pre-heat the oven 160C. Sift the flour, baking powder, spices and salt together and set aside.
2. Melt the butter, honey and brown sugar gently in a small saucepan, just until it has melted. Set aside to cool.
3. Place the dry ingredients and lemon zest in your Kenwood Chef Sense mixing bowl, add in the cooled down liquid and mix using the paddle attachment on slow speed. Once mixed together, add in the eggs, one at a time to form a dough.
4. Put the dough on a lightly floured bench and form into a flat rectangle. Wrap in cling wrap and place in the fridge for at least 1 hour.  
Roll out the ginger dough to 0.5cm thick. Use cutters to cut out the ginger men. Place on the baking tray and brush with the milk. Bake for 15-20 minutes or until golden brown, transfer to a rack cool.
5. To prepare the royal icing, separate the eggs and place the egg whites into your Kenwood Chef Sense mixer bowl and use the whisk tool to beat the egg whites. Add the icing sugar a cup at a time mixing on slow speed until combined. When finished, place a slightly wet cloth on top of the icing to stop it from drying out.
6. To make different colours, divide the royal icing into different bowls and add the desired colours to each bowl. Make sure to mix well.
7. Use a small icing bag for each icing colour to decorate the Ginger Ninjas

**Aspiring to be a pastry chef? Check out Anna's advice [here](#).**

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