





## LOLLY COFFINS

Preparations time: 30 minutes

Cooking time: 20 minutes

Makes: 6

175g dark brown sugar

85g golden syrup

110g unsalted butter

350g plain flour

1 tsp bicarbonate of soda

2 tsp ground ginger

1½ tsp mixed spice

1 egg

3 cups icing sugar

juice of 1 lemon

2 cup baby chocolate buttons

1 cup Halloween sprinkles

**1 Combine** the dark brown sugar, golden syrup and butter in a medium saucepan and set over a low heat until simmering. Cook for 2 minutes, then set aside to cool. Mix with the flour, bicarbonate of soda, spices and egg and mix until a smooth dough forms. Wrap and refrigerate until firm.

**2 Roll** out the dough to 3mm thick, then cut out 12 kite-shaped pieces 15cm long and 9cm wide, then trim the tops and bottoms flat. Cut out 12 rectangles 9cm x 2cm, 12 rectangles 6cm x 2cm, and four squares 2cm x 2cm.

**3 Arrange** the gingerbread pieces on a lines tray and bake for 18-20 minutes, until just beginning to brown. Allow to cool completely. Whisk the icing sugar and lemon juice until thick, then load into a piping bag with a fine nozzle and use to stick the coffins together, leaving the top lid ajar.

**4 Fill** the coffins with a mixture of chocolate buttons and sprinkles, then decorate the coffins as desired with the remaining icing.