



INGREDIENTS

- Roberts Gingerbread Mix
- 300g Roberts Melting Buttons - Dark
- Roberts Flavoured Oil - Optional
- Roberts Rose Spirit
- Roberts Rose Gold Crafting Dust
- Chocolate Ganache
- White Chocolate Ganache
- Edible Holly Decoration

MATERIALS

- 5cm Round Cookie Cutter
- Roberts Acetate Sheet
- Roberts Chocolate Template - Circle
- Roberts Icing Smoother



STEP 1 - Gingerbread Biscuits

Refer to the back of the packet for detailed instructions of how to make the gingerbread dough. Cut and bake 5cm round biscuits. These can be made ahead of time and stored in an airtight container.

STEP 2 - Pudding Toppers

On a flat tray, lay an Acetate Sheet on top of a large piece of baking paper. Lay the Chocolate Template on top. Create edible paint by mixing drops of Rose Spirit with $\frac{1}{8}$ tsp of Crafting Dust. Splatter the paint onto the Acetate Sheet and leave to dry before pouring over melted buttons.

STEP 3

Spread the melted buttons over the template using the Icing smoother. Place in the fridge for 15 minutes to set.

STEP 4

Decorate the toppers with white Chocolate Ganache and Holly Decorations. Attach the Pudding Toppers to the biscuits using a small amount of Chocolate Ganache.



TOP TIP:
Flavour melted
buttons with drops
of Peppermint Oil.