



# HONEY JUMBLES

## INGREDIENTS

60grams unsalted butter  
½ cup (110grams) brown sugar  
¾ cup (270grams) golden syrup  
1 x 60grams egg, beaten lightly  
2 ½ cup (375grams) plain flour  
½ cup (75grams) self raising flour  
1 teaspoon ground cinnamon  
½ teaspoon ground cloves  
2 teaspoons ground ginger  
1 teaspoon mixed spice  
1 x 60grams egg white  
1 ½ cup (240grams) icing sugar  
2 teaspoons plain flour  
1 tablespoon lemon juice  
Pink food colouring (or any other colour you prefer)

## METHOD

1. Preheat oven to 160 degrees Celsius.
2. Line oven trays with baking paper.
3. Combine butter, sugar and syrup in a saucepan, stir over low heat until sugar dissolves. Cool for 10 minutes.
4. Transfer to a large bowl, stir in egg and sifted dry ingredients, in two batches.
5. Knead the dough on a floured surface until the dough loses stickiness, cover and refrigerate for 30 minutes.
6. Divide dough into 8 portions. Roll each portion into 2cm thick sausage; cut each sausage into five 6cm lengths. Place about 3cm apart on oven trays, round ends with floured fingers and flatten slightly.
7. Bake for about 15 minutes.
8. Icing: Beat egg white lightly in a small bowl, gradually stir in sifted icing sugar and flour, then juice to make icing spreadable. Divide icing into two bowls; tint one with pink food colouring. Spread half jumbles with pink and half white.