

Box of Fortunes



[Nadiya's](#) Box of Fortunes recipe appears in the [Biscuits](#) episode of Season 3 of [The Great British Baking Show](#).

Ingredients

- **For the Biscuit for Box (Ginger and Chill Biscuit):**

- 350g plain flour + extra for dusting
- 1 tsp bicarb
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp cayenne pepper
- 125g unsalted butter
- 175g light soft brown sugar
- 1 large egg
- 4 tbsp golden syrup

- **For the Fortune Cookies:**

- 200g plain flour
- 3 tbsp corn flour
- 100g caster sugar
- 1 tsp table salt
- 6 tbsp vegetable oil
- 2 tsp water
- 6 egg whites
- 2 tsp almond extract
- A bottle of almond extract
- 200g dark chocolate (70%)
- 200g chopped almonds (toasted)
- 36 fortunes

- **For the Fondant:**

- 4 tbsp water
- 4 tsp gelatine
- 125ml liquid glucose
- 1 tbsp glycerine
- 500g icing sugar – sifted
- Christmas red gel food coloring
- Yellow food coloring

- **For Decoration:**

- Edible glue

- Gold lustre dust
- Vanilla extract
- 200g red candy melts

Directions

1. **For the Biscuit for the Box:** Pre heat the oven to 170
2. Sift flour, bicarb, ginger, cinnamon and cayenne into a bowl
3. Add butter and rub in till it resembles bread crumbs
4. Beat eggs and golden syrup in a bowl
5. Add to dry mixture and bring the dough together
6. Divide into two and lay over white bowls and beat for 15mins
7. Be sure to cut the handle out while warm
8. Leave to cool before removing from the bowl
9. **For the Fortune Cookies:** Pre heat oven to 170 (fan 150). Adjust as needed.
10. Line 2 trays with silicone mats.
11. Sift flour and corn flour, add sugar and salt.
12. Mix oil, water, egg whites, and almond extract and add to dry ingredients and mix together well.
13. Using a teaspoon measurement place a spoonful of the mixture and spread with the back of the spoon. Try and get the batter equal and not too thick in the centre. Only do 3 at a time.
14. Once out of the oven work fast, place the fortune in the centre and shape on the side of a cup and place into a mini muffin tray to cool (do not allow edges to go brown or they will not shape properly)
15. When all 36 cookies are done, place the cookies (still in the muffin trays) back into the oven for 5 minutes (keep an eye on it)
16. Once all the cookies are completely cooled, dip in chocolate and then almond – leave to dry.
17. **For the Fondant:** Place water in a bowl and add gelatine to bloom
18. Microwave till dissolved
19. Now add glucose and glycerine to it
20. Now is the time to add food colouring
21. Place wet ingredients into icing and bring together
22. Knead till smooth
23. **Assembly:** Make fortune cookie batter
24. Make cookie dough batter
25. Make the fortune cookies and leave to dry
26. Bake the box base and lid
27. Make the fondant
28. Once the biscuit has cooled – decorate