Greetings from the North Pole

Brought to you by
The Magic Makers,
Royal Mail and Hallmark

And a very merry thank you for your letter!
**HO-HO-HO, HELLO THERE!**

I’m feeling very jolly now because you wrote to me, your letter made my eyes light up just like a Christmas tree! I’ve seen you being brilliant and brave throughout the year, it brings a big smile to my face and fills me with such cheer.

I hope you know you’re cooler than my very coolest elf, so I’ll pack a special something for your fab, amazing self, And as flying can be tiring, I wondered if you’d leave a carrot and a sweet treat out for us on Christmas Eve?

I’m sorry, better go now – there’s such a lot to do, I need to polish up my boots and check my nice list too. Almost time for me to fly my sleigh right past the moon, so have a Merry Christmas... take care and see you soon!

Many Christmas Wishes,

**SANTA, MRS CLAUS, THE REINDEER & THE ELVES**

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**GINGERBREAD BUDDY RECIPE**

**YOU’LL NEED:**
- 350g plain flour
- 1-2 tsp ground ginger
- 1 tsp bicarbonate of soda
- 100g butter or margarine
- 175g soft light brown sugar
- 1 egg
- 4 tbsp golden syrup

**HERE’S HOW:** **ASK AN ADULT TO HELP YOU!**

- Preheat the oven to 180C/160C fan/Gas Mark 5.
- Line a large baking tray with greaseproof paper.
- Sift together the flour, ginger and bicarbonate of soda.
- Rub in the butter and stir in the sugar.
- Add the egg and golden syrup, mix well and then knead until smooth.
- Roll out to 8mm thick and cut out your shape using our giant gingerbread buddy template (available at www.hallmark.co.uk).
- Place on baking tray and bake for 14-16 mins until golden brown. Cool on a wire rack, decorate and enjoy!

**TOP TIP:**
Transfer Buddy template to greaseproof paper (so it doesn’t stick to the gingerbread!)