



Gingerbread Cookies

INGREDIENTS

- 125g Unsalted Butter (room temperature)
- 100g Brown Sugar
- 125ml Golden Syrup
- 1 Egg Yolk
- 375g Plain Flour
- 1 Tbsp Ground Ginger
- 1 Tsp Mixed Spice
- 1 Tsp Bi-Carb Soda



Serves: 20 Ginger Men



Cooking Time: 10 min



Prep Time: 15 min

METHOD

1. Preheat the oven to 180°C. Line 2-3 baking trays with parchment paper.
2. Use an electric beater to beat the butter and sugar in a bowl until pale and creamy. Add the golden syrup and egg yolk and beat until combined.
3. Gently mix in the flour, ginger, mixed spice and bicarbonate of soda. Turn the dough mixture onto a lightly floured surface and knead until smooth.
4. Place the dough between 2 sheets of baking paper and roll out until about 4mm thick. Then place in the fridge for 15-20 minutes to rest and firm.
5. Use a 9cm gingerbread man cutter to cut out shapes. Place on trays about 3 cm apart. Repeat with any excess dough (you can reroll scrap pieces of dough and cut more gingerbread men).
6. Bake in the oven for 10 minutes or until brown. Remove from the oven and transfer to a rack to cool.
7. Once completely cooled, pipe icing over gingerbread men to decorate. Finish with Smarties and or edible decorations as desired. Enjoy.



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