

Christmas Gingerbread

Fresh from the garden: n/a

Equipment:

oven tray
baking paper
mixing bowl
metric measuring spoons
measuring scales
wooden spoon/ kitchen mixer
rolling pin
cookie cutters
wire cooling rack
small bowls
spoons
zip-lock bags

Ingredients:

125g unsalted butter softened
1/2 cup soft brown sugar or muscovado sugar
2/3 cup golden syrup
2 1/2 - 3 cups plain flour (and extra for rolling)
2 teaspoons ground ginger
1 teaspoon cinnamon
1 teaspoon bicarbonate of soda

Decoration:

icing sugar
smarties for buttons

Method (What to do):

1. Preheat oven to 160C.
2. Line 2 baking trays with paper.
3. In a large mixing bowl combine butter, sugar, golden syrup, spices and bicarbonate soda.
4. Mix for approximately 3-5 minutes.
5. Add flour slowly and mix until just combined
6. Knead the dough on a floured surface until smooth. If dough is too soft, add a little more flour (or refrigerate until firm enough to handle).
7. Roll out dough to 5mm thickness and cut with gingerbread men cookie cutters.
8. Place on an oven tray and bake in batches for around 8-10 minutes.
9. Cool on a wire rack.
10. Mix icing sugar with a little water until a good consistency for piping is achieved.
11. Divide the icing into different bowls if you wish to colour with food colour.
12. Pour icing into a zip-lock bag and seal the bag.
13. Cut a small section off one of the corners to create a piping bag. You can now squeeze the icing onto your gingerbread.
14. Add smarties for buttons or other decorations.