Kitchen Garden at Collingwood College December 2020

Name of Recipe: Gingerbread & Royal Icing

Once the gingerbread is cool… the students will packaged their gingerbread to take home and decorate if they so wish.

Oven on 180 o.c.

What to collect	What to do
1 x pot Sifter, bowls, rolling pins	● Collect ingredients and equipment. ● Turn on the oven to 180 oc.
1 kg plain flour 2 +1/2 x tsp ground ginger 2 +1/2 tsp ground cinnamon 1/2 tsp ground coriander 1/2 tsp ground allspice 1/2 tsp ground cloves	● Sift the flour & spices together into a large bowl.
1 x pot 300gm chopped butter 350 gm dark brown sugar 1/2 cup honey 4 x tblsp treacle 2 x tsp Bicarbonate soda	● Melt **gently** the butter, treacle, sugar and honey. Stir until smooth. ● Take the pot off the heat, mix in the bicarbonate soda with a small whisk. Be careful, as it will expand and froth the hot sugary mix.
2 x egg, lightly beaten	● Pour the hot liquid ingredients into the dry, mix together quickly with a wooden spoon until combined and then add the beaten eggs. Mix again. ● Tip dough onto a clean bench and knead to combined and smooth. Divide the dough into 4, wrap and put into the fridge for ½ hour to cool.

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Trays, lightly sprayed	• Roll the dough portion on a lightly floured bench…3-4mm thick. Cut, place onto the greased baking trays. • Bake 5-7 minutes, cool on the racks, then ice.
Royal icing; 110 gm egg whites 250 gm sifted icing sugar Juice /2 lemon -strained	• Put the egg whites into a bowl and beat at low speed, add the sifted icing sugar. Little at a time. Then lemon juice. • Beat until the icing is firm and risen slightly. • If too thick add a bit more egg white, if too soft. A bit more icing sugar. • Can be kept covered in the fridge several days. • Can be coloured and flavoured.
Christmas themed cutters	