

Kitchen Garden at Collingwood College December 2019

Name of Recipe: Gingerbread & Royal Icing

Volunteer Notes: Once the gingerbread is cool...we will try to get all the students to decorate their own gingerbread.

Oven on 180 o.c.

What to collect	What to do
1 x pot Sifter, bowls, rolling pins	<ul style="list-style-type: none"> • Sift the flour & spices together. • Melt gently the butter, treacle, sugar and honey. Stir until smooth. • Pour the hot ingredients into the dry, mix quickly and add the beaten eggs. Mix again. • Knead a bit, divide the dough into 4, wrap and put into the fridge for ½ hour to cool.
1 kg plain flour 2 x tsp Bicarbonate soda 2 +1/2 x tsp ground ginger 2 +1/2 tsp ground cinnamon ½ tsp ground coriander ½ tsp ground allspice ½ tsp ground cloves 300gm chopped butter 350 gm dark brown sugar ½ cup honey 4 x tblsp treacle 2 x egg, lightly beaten	<ul style="list-style-type: none"> • Go onto the royal icing. • Get the piping bags ready...see des • Icing; • 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 white, if too soft, bit more icing sugar. • Can be kept covered in the fridge several days. • Can be coloured.
Trays, lightly sprayed	<ul style="list-style-type: none"> • Roll the dough onto a lightly floured bench...3-4mm thick. Cut, place onto the baking trays. • Bake 5-7 minutes, cool on the racks, then ice.
<u>Royal icing:</u> 110 gm egg whites 250 gm sifted icing sugar Juice ¼ lemon strained	

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Xmas cutters	
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