

## Kitchen Garden at Collingwood College December 2020

### Name of Recipe: Gingerbread & Royal Icing

Once the gingerbread is cool... 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"><li>•</li></ul>
1 kg plain flour 2 x tsp Bicarbonate soda 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 300gm chopped butter 350 gm dark brown sugar 1/2 cup honey 4 x tblsp treacle 2 x egg, lightly beaten	<ul style="list-style-type: none"><li>• Sift the flour &amp; spices together.</li><li>• Melt gently the butter, treacle, sugar and honey. Stir until smooth.</li><li>• Pour the hot ingredients into the dry, mix quickly and add the beaten eggs. Mix again.</li><li>• Knead a bit, divide the dough into 4, wrap and put into the fridge for ½ hour to cool.</li><li>• Get the piping bags ready...see des</li></ul>
Trays, lightly sprayed	<ul style="list-style-type: none"><li>• Roll the dough onto a lightly floured bench...3-4mm thick. Cut, place onto the baking trays.</li><li>• Bake 5-7 minutes, cool on the racks, then ice.</li></ul>
<u>Royal icing;</u> 110 gm egg whites 250 gm sifted icing sugar Juice /2 lemon -strained	<ul style="list-style-type: none"><li>• Put the egg whites into a bowl and beat at low speed, add the sifted icing sugar. Little at a time. Then lemon juice.</li><li>• Beat until the icing is firm and risen slightly.</li><li>• If too thick add a bit more egg white, if too</li></ul>

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	<p>soft. A bit more icing sugar.</p> <ul style="list-style-type: none"><li>• Can be kept covered in the fridge several days.</li><li>• Can be coloured.</li></ul>
Xmas cutters	