

Gingerbread

You will need:

2 large baking trays
Baking paper
Bowls (2)
Spoon
Electric beater
Plastic wrap
Rolling pin
Gingerbread man cutter
Piping bag and nozzle

Ingredients:

125g unsalted butter, softened
½ cup firmly packed brown sugar
½ cup golden syrup
1 egg yolk
2½ cups of plain flour
1 tbsp ground ginger
1 tspn mixed spice
1 tspn bicarbonate of soda
1 cup of icing sugar

Preheat oven to 180°.

Line 2 large baking trays with baking paper.

Place butter and sugar in a bowl and beat until thick and pale.

Beat in syrup and yolk, then use a spoon to fold in flour, mixed spice and bicarb soda until a stiff dough forms.

Divide dough into 2 equal portions, shape into a disc and wrap in plastic wrap.

Refrigerate for 30 minutes.

Bring dough to room temperature and roll out pieces between baking paper to 5mm thick.

Use a gingerbread man cutter to cut shapes.

Transfer to prepared trays, space a few centimetres apart and bake for 10 minutes until golden.

Cool on a wire rack.

If making icing, stir icing sugar with 2-3 tspns warm water to make a stiff icing.

Transfer icing sugar to a piping bag with a small nozzle and decorate.

Keep biscuits in an airtight container for up to 2 weeks.

Recipe from delicious.com.au/recipes/gingerbread-men

