

gingerbread

cookies



ingredients

- ☆ ¼ cup golden syrup
- ☆ ¼ cup brown sugar
- ☆ 1½ tablespoons ground ginger
- ☆ 1 teaspoon cinnamon
- ☆ 1 teaspoon bicarb soda
- ☆ 125 grams cubed butter
- ☆ 1 egg
- ☆ 2¼ cups plain flour

notes

Prep time: 45 mins

Cooking time: 11 mins

Chilling time: 30 mins

Makes 24

directions

In a small heatproof bowl, combine the golden syrup, sugar and spices and place over a saucepan of boiling water. When the sugar has dissolved, stir through the bicarb soda and remove from the heat when the mixture begins to bubble.

Transfer to a large bowl and stir through the chopped butter. Add the egg and 1 cup of sifted flour and stir with a knife to combine. Add the remaining flour and continue to mix with a butter knife until a dough forms. Turn the dough onto a floured bench and lightly knead until it's smooth and soft. Divide into two halves and cover with cling wrap. Place into the fridge for 30 minutes.

Preheat your oven to 180°C (fan-forced) and line two trays with baking paper.

Remove from the fridge and roll each portion between two sheets of baking paper until 5mm thick. Use cutters of your choice to cut out shapes and place on baking trays. Bake for approximately 9 – 11 minutes – please note baking times will vary depending on the size of the cutter used.

Allow the gingerbread to completely cool before decorating if you wish. Transfer to an airtight container.