

# Gingerbread mild and yum!

# RECIPES

This is a mild ginger tasting recipe. Absolutely delicious! It has full flavoured body without the sharpness of some gingerbread cookies you may have tried.

Once you have one mouth you will not be able to stop taste testing!  
A winner recipe every time.

## **Ingredients**

125g butter at room temperature  
1/2 cup brown sugar firmly packed  
1/2 cup golden syrup  
1 egg yolk  
2 & 1/2 cups plain flour  
1 tbs ground ginger  
1 tsp mixed spice  
1 tsp bicarbonate of soda

## **Directions**

Combine butter and sugar with egg beater until pale and creamy.  
Add the egg yolk and golden syrup and beat until combined.  
Mix in the flour, ginger, mixed spice and bicarb of soda.  
Knead on a lightly floured surface until smooth.  
Cover with glad wrap and chill for 30 minutes before cutting shapes.  
Roll out onto lightly floured bench and cut into desired shapes.  
Bake in preheated oven for 10 minutes at 180 degrees (160 degrees fan forced).  
Cool on wire rack and decorate.  
Store in air tight container.  
This dough may be refrigerated or frozen and used as needed. Cut shapes immediately using the chill of the dough to enable you to pick the shape up easily.

**TIP** – Roll cookie dough between 2 pieces of baking paper after rolling it out to desired thickness  
6mm or 8mm thick.

Place this in the fridge for 10 mins before cutting shapes for the ease of moving in tact and to cool the butter down after working with the dough.

Place shapes into freezer for about 30 mins before baking in the oven to ensure your dough remains the same size.

cutter  
CRAFT