

Gingerbread

The old-fashioned gingerbread is the perfect treat to keep on hand during the holidays, plus they are lots of fun to make and decorate.

DOUGH

250g Butter

1 cup Brown sugar

½ cup Golden syrup

2 Egg yolks

3 ½ cups Plain flour

4 tsp Ground ginger

**2 tsp Bicarbonate of
soda**

DRIZZLE ICING

2 Egg Whites

2 cups Icing Sugar

HARD ICING

2 Egg Whites

3 cups Icing Sugar

1. Beat butter and sugar in a bowl till pale and creamy. Add golden syrup and egg yolks and beat until combined.
2. Stir in the flour, ginger and bicarbonate, then place mixture on a lightly floured surface and knead in the shape of a ball.
3. Cover with glad wrap and place in the fridge for 15 minutes.
4. Heat oven to 180°C. Line trays with baking paper.
5. Roll out the dough to 5mm thick. Cut out shapes and place on trays. Repeat with any excess dough.
6. Cook for 10-12 minutes or until golden brown. Transfer to a rack to cool.

ICING

1. Beat egg whites until thick and peaky.
2. Gradually add icing sugar.
3. Tint with food colouring if desired.
4. Pipe icing over the gingerbread to decorate then set aside for icing to set.

Gingerbread will last up to two weeks in an airtight container.

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Yum
Gingerbread
cookies are a fun
and tasty way to
brighten your home
with eatable festive
decorations.