



Gingerbread Recipe

Ingredients

125g unsalted butter
at room temperature

88g brown sugar

1 egg yolk

100g golden syrup

300g flour

1 tsp bi carb soda

1 tbsp ginger powder

1 tsp mixed spice

Icing

1 ½ cups pure icing
sugar, sifted

1 egg white

½ tsp lemon juice

Food colouring

Method

1. Mix butter and sugar until combined or mix in a bowl with a wooden spoon.
2. Add egg yolk and golden syrup and mix till combined.
3. Sift the dry ingredients and mix in three parts.
4. Once combined, roll into a ball and wrap in a cling film and allow to rest for at least 2 hours at room temperature.
5. Roll out to about 4 to 5 mm in thickness.
6. Cut out desired shape bake in a fan forced oven for 5 to 7 min at 180°C.
7. Let cool before decorating with icing.
8. Lightly whisk egg white and lemon juice together in a bowl.
9. Gradually add icing sugar, whisking until smooth and combined.
10. Transfer to a piping bag to apply onto biscuits.