

CHRISTMAS GINGERBREAD RECIPE

Eat them yourself, or give them as a present.

INGREDIENTS — MAKE ANY FOOD SUBSTITUTES REQUIRED DUE TO ALLERGIES/INTOLERANCES

- 125g unsalted butter
- 1/3 cup brown sugar
- 1/4 cup golden syrup
- 1 egg
- 2 cups plain flour
- 1/4 cup self-raising flour
- 1 tbs ground ginger
- 1 tsp bicarbonate of soda
- 330g icing mixture, to decorate
- Small decorations of choice ie icing sugar borders, sprinkles
- Food colouring to add colour to icing sugar

Preheat oven to 180°C. Line 2 baking trays with baking paper.

Beat butter, sugar and syrup together in a bowl until creamy. Add egg and beat well. Sift flours, ginger and soda together. Stir into butter mixture. Turn out onto a lightly floured surface and knead lightly until smooth. Roll out to 5mm thick. Use cutters to cut out shape. Transfer to tray.

Bake for 10-12 minutes until light brown. Transfer to a wire rack to cool completely.

To decorate; prepare the icing mix following packet instructions. Colour as desired. Spread on biscuits and decorate.

