

Gingerbread Cookies





Ingredients

- 3 cups plain flour
- 120 g butter chopped
- 2 tsp bicarbonate of soda
- 1/2 tsp ground cloves
- 2 tsp ground ginger
- 1/3 cup brown sugar
- 1/2 cup golden syrup
- 1 egg
- 2 tsp ground cinnamon

Method

- STEP 1 Preheat oven 160C.
- STEP 2 Combine ingredients in a large bowl.
- STEP 3 Knead until smooth.
- STEP 4 Roll between 2 sheets of baking paper until approximately 2.5 cm thick.
- STEP 5 Refrigerate until chilled.
- STEP 6 Place chilled dough on bench and cut out shapes.
- STEP 7 Place on baking paper-lined tray.
- STEP 8 Bake for 10 minutes until slightly golden.
- STEP 9 Ice when cool, if desired.