

Invented for life



BOSCH

The Perfect Gingerbread Cookie

Difficulty: Easy

Servings: 16 – 24

Preparation Time: 10 minutes

Resting Time: 20 minutes

Cooking Time: 12 minutes

Ingredients

Cookies

125g butter, softened

100g brown sugar

125ml golden syrup

1 egg yolk (reserve the white for the icing)

375g plain flour

1 teaspoon bi carb soda

1 teaspoon mixed spice blend

1 teaspoon cinnamon

2 teaspoons ground ginger

Icing

1 egg white

240g pure icing sugar



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Method

1. Preheat your oven to 160C 4D HotAir.
2. Place your butter and sugar in a bowl and use an electric mixer to beat together until light and fluffy.
3. Add the golden syrup and egg yolk to the same bowl and mix again.
4. Add the dry ingredients to your bowl and beat together until the dough starts to form.
5. Once the dough is formed, tip onto a floured surface and gently knead the dough into a ball and flatten.
6. Wrap the flattened dough in cling wrap and place in a fridge for 20 minutes.
7. In the meantime, combine the egg white and icing sugar in a bowl. Adjust with icing sugar if icing is not thick enough to pipe.
8. Once the icing is thick enough, add to a piping bag and set aside.
9. Remove the dough from the fridge and halve it.
10. Roll the dough halves one at a time between 2 sheets of grease proof paper to approx. 3mm thick.
11. Stamp out the gingerbread people. Repeat step 10 with excess dough until all dough is used.
12. Place the biscuits on a lined baking tray leaving enough room between them to spread.
13. Cook in the preheated oven for 10 – 12 minutes until golden and starting to brown.
14. Remove cookies from oven and decorate with your icing.
15. Allow the icing to set before eating.

