

Gingerbread Christmas Cookies



Today we are going to make some Christmas Gingerbread Cookies.

These are the ingredients that we need.

Ingredients

250g Odlums Cream Plain Flour

75g / Butter, softened

75g Shamrock Light Muscovado Sugar (Brown sugar)

$\frac{1}{2}$ teaspoon Bicarbonate of Soda (Bread soda)

50g Golden Syrup

1 Egg Yolk

$\frac{1}{2}$ teaspoon Ground Cinnamon

$\frac{1}{2}$ teaspoon Ground Ginger

We will also need

Cookie cutters

Baking sheets / baking tray

a bowl and wooden spoon

a wire tray for cooling

Icing sugar to decorate (optional)



This is what we do:

1. Cream butter and sugar together until light and fluffy.
2. Add bicarbonate of soda (bread soda), golden syrup and egg yolk and stir well.
3. Sift the flour and spices into the bowl and mix with a wooden spoon until well combined.
4. Shape into a ball and knead lightly on a work surface until smooth.
5. Wrap and chill in the fridge for about 30 minutes before using.
6. Thinly roll out dough and use cookie cutters to cut out shapes.
7. Place on lightly greased baking sheets, leaving a space between each.
8. Bake at 180°C/350°F/Gas 4 for about 8-10 minutes until slightly risen and golden in colour.
9. Transfer to a wire tray to cool before decorating as desired.

