

Gingerbread Dough

GINGERBREAD
VILLAGE
BY EPICURE



Ingredients

- 125g butter, at room temperature
- 100g brown sugar
- 125ml treacle syrup
- 1 egg, separated
- 375g plain flour
- 20g ginger bread spice (cinnamon, cardamom, nutmeg, cloves, coriander)
- 5g bicarbonate of soda

Method

- 1 Preheat oven to 180°C. Brush 2 baking trays with melted butter to lightly grease.
- 2 Use an electric beater to beat the butter and sugar in a bowl until pale and creamy. Add the golden syrup and egg yolk and beat until combined. Stir in the flour, ginger, mixed spice and bicarbonate of soda. Turn onto a lightly floured surface and knead until smooth. Press dough into a disc. Cover with plastic wrap and place in the fridge for 30 minutes to rest
- 3 Place the dough between 2 sheets of baking paper and roll out until about 4mm thick. Use a cutter to cut out shapes. Place on trays about 3cm apart. Repeat with any excess dough.
- 4 Bake in oven for 10 minutes or until brown. Remove from oven. Transfer to a rack to cool.
- 5 Garnish as required with coloured royal icing and lollies!



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