



COOKING PASSION SINCE 1877

Gingerbread Cookies



Makes 18-20 big cookies

INGREDIENTS

125g unsalted softened **butter**
60g soft brown sugar
90g golden syrup
1 large **egg**
350g plain **flour**
 $\frac{3}{4}$ tsp baking powder
1 tsp bicarb of soda
1 $\frac{1}{2}$ tsp ground ginger

Decorations of your choice

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Preheat the oven to 160° C CircoTherm®. Line two baking sheets with parchment paper.

In a bowl whisk the butter, sugar and syrup until creamy and smooth. Now add the egg and whisk a bit more. To this add the flour, baking powder, soda and ginger and mix with a wooden spoon or your hands.

Bring the dough together and knead it for a few seconds. Now wrap it and let it rest in the fridge for 20-30 minutes.

Roll it out on a floured surface and cut out the gingerbread men using your choice of cutter. Place them on the prepared baking tray and bake for 12-15 minutes until slightly coloured. Leave them aside to cool then decorate with icing, sprinkle, chocolate or any other decoration of your choice.