

Christmas Gingerbread

Ingredients:

100g	Unsalted Butter
50g	Golden Syrup
100g	Dark Brown Sugar
1/2 tsp	Bicarbonate of Soda
2 tsp	Ground Ginger
1 tsp	Ground Cinnamon
225g	Plain Flour



Method:

1. Melt the butter, golden syrup and sugar over a low heat.
2. Once melted and combined, remove from the heat and allow to cool a little.
3. Mix the dry ingredients together in a separate bowl. Pour in the butter mixture slowly and mix until it creates a dough.
4. Put the dough in between two pieces of greaseproof paper and roll out to a thin rectangle about ½ cm thick.
5. Chill the cut shapes again for 20 minutes.
6. Preheat the oven to 180 degrees.
7. Bake for 10 minutes depending on the size of the cookies.
8. Allow to cool entirely.

