

GINGERBREAD

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- 125g butter, chopped
 - 1/3 cup brown sugar
 - 1/3 cup golden syrup

INGREDIENTS

- 1 egg
- 2 1/2 cups plain flour
- 1 tbsp ground ginger
- 2 tsp cinnamon

- 1/4 tsp ground cloves
- 1 tsp bicarbonate of soda
- 1 egg white
- 2 cups pure icing sugar, sifted
- Lollies to decorate

DIRECTIONS

1. Melt butter, sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.
2. Whisk egg and butter mixture in a large bowl.
3. Sift flour, spices and soda over the butter mixture and mix until combined into a smooth dough.
4. Flatten into a disc shape, cover with cling wrap and refrigerate for 30-40 minutes or until just firm.
5. Roll out dough on a floured surface to 1/2cm thickness.
6. Cut into shapes using 10-12cm gingerbread people cutters and use a lifter to transfer onto lightly buttered baking trays.
7. Bake at 180C for 8-10 minutes or until cooked and lightly browned. Cool for 5 minutes on trays before transferring to a wire rack to cool completely.

Icing

1. Beat egg white until foamy then gradually beat in icing sugar until piping consistency. Spoon into a piping bag and use to decorate cooled gingerbread.



SHORTBREAD

INGREDIENTS

- Melted butter, to grease
- 1 1/2 cups plain flour
- 2/3 cup rice flour
- 1/2 cup caster sugar
- Pinch of salt
- 225g cold butter, chopped
- Plain flour, extra, to dust
- Chocolate and lollies to decorate

DIRECTIONS

1. Preheat oven to 150C. Brush 2 large baking trays with melted butter to lightly grease.
2. Combine the flour, rice flour, sugar and salt in a large bowl. Use your fingertips to rub in the butter until it resembles fine breadcrumbs.
3. Turn onto a lightly floured surface and knead until smooth.
4. Roll the dough out until 1cm thick. Use a cookie cutter to cut shapes from the dough. Place on prepared trays.
5. Bake in oven for 45 minutes, swapping trays halfway through cooking, or until shortbreads start to change colour. Cool on trays for 1 hour.
6. Drizzle with chocolate to decorate.



Adapted from
Taste.com
