

Gingerbread Biscuits

Gingerbread Biscuits are a festive favourite, and make excellent gifts! Depending on your cookie cutter, you can easily make Gingerbread Biscuits or Gingerbread Men, and decorate them exactly as you like!

NB: Suitable for both TM5 and TM31

Preparation Time: 5 minutes

Cooking Time: 40 minutes

Makes: 12-18 biscuits depending on your cookie cutter size

Ingredients

Gingerbread mixture

380 g cake flour
1 tbsp ground ginger
1 tsp mixed spice
1 tsp bicarbonate of soda
100 g brown sugar
130 g butter
130 g golden syrup
1 pinch salt
1 egg yolk

Royal icing

250 g white sugar
1 egg white
1 – 2 tsp lemon juice, to taste
Food colouring



Method

Gingerbread mixture

1. Preheat oven to 180°C. Line a baking tray with backing paper and set aside.
2. Place all ingredients into mixing bowl and mix **12 sec/speed 6**, then knead **50 sec/knead**.
3. Transfer gingerbread mixture onto a lightly floured Thermomat or work surface, and shape into a smooth ball. Transfer mixture into a bowl, cover with plastic wrap and place into refrigerator for 30 minutes to chill.
4. Place chilled gingerbread mixture between 2 sheets of baking paper and roll out to a 4mm thickness. Remove top layer of baking paper, then using a cookie cutter, cut out desired shapes (eg. gingerbread people, Christmas trees).
5. Place gingerbread shapes onto prepared baking tray and bake for 10 minutes (180°C) until lightly golden. Allow to cool slightly, then transfer to a wire rack and allow to cool completely. Decorate shapes as desired, then serve or store in an airtight container.

Royal icing

1. Place sugar into mixing bowl and mill **30 sec/speed 9**.
2. Add all remaining ingredients and mix **5 sec/speed 7**.
3. Add food colouring if desired.
4. Use in a piping bag to decorate gingerbread biscuits.

Cooks Tip

- This recipe produces 12–18 gingerbread biscuits, depending on your cookie cutter size.