

Kangadeer Spiced Cookies



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Ingredients

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

FOR FROSTING (optional)

1 egg white

2 cups pure icing sugar, sifted

Method:

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.
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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 baking paper surface to ½cm thickness.
6. Place the pre cut Kangadeer cookie cutter onto the rolled dough.
7. Using a knife, cut around the cookie cutter shape
8. Lift cutter and repeat until all dough is use.
9. Remove excess dough and place baking paper onto baking tray.
10. Bake at 180c for 8-10 minutes until cooked or lightly browned.
11. Cool for 5 mins before transferring onto a cooling tray to cool completely.
12. Decorate how you wish – We used gold icing and a red button for a red nose.
13. Optional with icing
14. Beat egg white until foamy then gradually beat in icing sugar until piping consistency.
15. Spoon into a piping bag and use to decorate cooled gingerbread.