

# The Best Gingerbread



*Recipe supplied by Western Star.*

## **Ingredients**

Gingerbread

125 g Western Star Chef's Choice Unsalted Butter, chopped

1/3 cup (60 g) brown sugar

1/3 cup (80 ml) golden syrup

1 egg

2 and 1/2 cups plain flour

1 tbsp ginger, ground

2 tsp cinnamon, ground

1/4 tsp cloves, ground

1 tsp bicarbonate of soda

Icing

1 egg white

2 cups (approx.) pure icing sugar, sifted

Gold dragees, to decorate (gold decorating sugar balls)

## **Method:**

1. Pre heat oven to 180°C / 160°C fan forced. Line baking trays with baking paper.
2. Melt butter, brown sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.
3. Whisk egg and butter mixture in a large bowl. Sift flour, spices and bicarbonate of soda over the butter mixture and mix until combined into a smooth dough. Flatten into a disc shape, cover with cling wrap and refrigerate for 30 - 40 minutes or until just firm.
4. Roll out the dough on a floured surface to ½ cm thickness. Cut into shapes using chosen cookie cutters and use a lifter to transfer onto lightly buttered trays. Bake 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.
4. Roll out the dough on a floured surface to ½ cm thickness. Cut into shapes using chosen cookie cutters and use a lifter to transfer onto lightly buttered trays. Bake 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.
5. Once gingerbread has cooled, beat egg white until foamy then gradually beat in icing sugar until piping consistency. Spoon into a piping bag. Decorate gingerbread with icing and gold dragees.