



15 mins



10 mins



Makes 15

## Ingredients

- 2½ cups all-purpose flour
- 2 tsp ground ginger
- 1 tsp baking soda
- 8 tbsp butter, diced

- ¾ cup dark brown sugar
- ¼ cup maple syrup or honey
- 1 egg, beaten
- candies, raisins, and royal icing for decoration

## Equipment

- 2 large baking sheets
- parchment paper
- large mixing bowl
- wooden spoon
- rolling pin
- cookie cutters of your choice
- oven mitts



**1** Preheat the oven to 350°F (180°C). Line 2 large baking sheets with parchment paper. If you only have 1 sheet, you will need to bake the cookies in 2 batches.



**2** Place the flour, ginger, and baking soda in a large bowl. Stir the ingredients together with a wooden spoon until they are thoroughly combined.



**3** Rub the butter into the mixture using your fingertips. Continue rubbing in the butter until the mixture resembles fine bread crumbs. Stir in the sugar.



**4** Stir in the syrup or honey and egg, until the mixture starts to come together in a dough. Pour the dough onto a lightly floured surface and knead it until smooth.



**5** Roll out the dough on a lightly floured surface to a thickness of ¼ in (5mm), then, using your cutters, carefully cut out the shapes. Reroll the leftover dough and cut out more cookies.



**6** Carefully place the cookies on the baking sheets and bake for 9–10 minutes. Let the cookies cool on the baking sheets. Decorate with candies, raisins, and royal icing.

# Gingerbread

Gingerbread tastes great and smells wonderful as it bakes. This recipe can be used for round cookies, pretty tree decorations, or gingerbread people.



For the curious

Content taken from *Complete Children's Cookbook*

