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

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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 a lightly browned. Cool for 5 minutes on trays before transferring to a wire rack 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.
- 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.