

Gingerbread Cookies

Serves: 40 tastings



From the garden: Egg

Equipment:

- Kitchen Aid Mixer
- Measuring cups
- Measuring spoons
- Kitchen scale
- Baking tray x 3
- Baking paper

Ingredients:

- 125g butter (softened using microwave)
- ½ cup brown sugar
- 1/3 cup golden syrup
- ½ egg
- 2 ½ cups plain flour
- 1 + 1/8 teaspoons baking soda (sifted)
- 2 teaspoons ground ginger
- 1 teaspoon mixed spice

Method:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put butter, sugar, syrup and egg in the Kitchen Aid mixing bowl, beat until pale and creamy.
4. Add flour, baking soda, ginger and mixed spice, continue to beat on low speed until thoroughly mixed.
5. Roll one tablespoon of dough into a ball and flatten until quite thin. Repeat.
6. You should get around 40 cookies.
7. Place them on the lined baking trays.
8. Bake for 11 minutes or until lightly golden.
9. Serve into 5 large serving plates.