



Gingerbread



125 G Butter
1/2 Cup Firmly Packed Brown Sugar
1 Egg Yolk
2 1/2 Cups Plain Flour
1 Tsp Bi Carb Soda
3 Tsp Ground Ginger
1/2 Cup Golden Syrup

Pre heat oven to 180 C.

Beat butter, sugar and egg yolk until smooth and creamy. Add the golden syrup and sift in the dry ingredients, mix to a soft dough.

Turn dough out onto parchment (baking paper), form into a smooth shape. Place another piece of parchment paper over the top and roll out until around 1/8 inch thick.

Pop into the 'fridge to rest for an hour.

Using a cookie cutter, cut out shapes of dough. *Decorate with marshmallow, cachous, nuts, glace cherries etc. if not going to use icing.

Place onto a baking tray and bake for 10 - 15 minutes.
Cool on the trays.

ROYAL ICING

1 Egg Yolk
1 1/2 Cups Icing Sugar

Beat egg white until frothy, gradually beat in enough sifted icing sugar until it reaches a piping consistency. Add food colouring if you desire.

Pop into a piping bag and decorate your biscuit!





Burnt Butter Biscuits

*if you don't like Gingerbread!



125 G Butter

1/2 Cup Sugar

1 Egg Beaten

2 1/2 Cups Plain Flour

1 Tsp Vanilla Extract

1 1/2 Cups Self Raising Flour

*Marshmallows, Cachous, Glace Cherries to decorate

Pre heat oven to 180 C.

Melt butter in a saucepan until it is a light brown colour. Allow to cool slightly.

Add sugar and beat well.

Add beaten egg and vanilla extract and stir in well.

Add self raising flour and mix to a stiff consistency.

form dough into a ball and tip out onto the bench.

Place a piece of parchment (baking paper) over top and roll out to desired thickness.

Using a biscuits cutter, cut out shapes.

Decorate and place onto baking tray.

Bake for 10 - 15 minutes or until slightly golden brown.

Cool on a wire rack.

