

Homemade Gingerbread Cookies

Enjoy getting creative in the kitchen,
learning new skills as you go!



What you need...

Equipment

- + Bowl
- + Wooden spoon
- + Cookie cutters
- + Rolling pin

Ingredients

- + 125g soften butter
- + 1/2 cup brown sugar
- + 2/3 cup golden syrup
- + 2 1/2 cups of plain flour
- + 2 teaspoons of ginger or mixed spice (or both)
- + 1 teaspoon of bicarbonate of soda

Icing sugar

- + 1 1/2 cups icing sugar
- + 25 grams butter
- + 1 tablespoon of water
- + Food colouring

What to do:

Preheat oven to 160

- 1) In large bowl combine butter, sugar, golden syrup and bicarbonate of soda
- 2) Mix well
- 3) Sift flour and ginger into the mix and combine
- 4) Flour surface and knead the dough
- 5) Use cutters of choice



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Bake

Place in oven for 10 minutes or until golden brown

Decorating time!

+ Combine and mix icing, sugar and water

+ Add a few drops of food colouring

The more the merrier

Why not make a batch or two of cookies to share with friends and family. Put your cookies in a nice box and give them as a gift.

Inspiration:

The summer holidays and Christmas are right around the corner. It's time to celebrate! You may choose to decorate your cookies for the festive season or use your own creative flair to create different colours and patterns to adorn your sweet treats.

"Run, run as fast as you can, you can't catch me I'm a Gingerbread Man."

The Little Gingerbread Man is a classic story that children may enjoy as an extension to the activity.

