

Children's Services

GINGERBREAD COOKIES

What a great cooking activity you can enjoy with children of all ages!

INGREDIENTS:

1. 125g butter, softened
2. 1/2 cup brown sugar, packed
3. 1/2 cup golden syrup
4. 1/4 cup milk
5. 1 egg, separated and 1 egg white, extra
6. 2 1/2 cups plain flour
7. 1 tbsp ground ginger
8. 1 tsp mixed spice
9. 1 tsp bicarbonate soda
10. Cookie cutters

**Optional - Smarties or chocolate buttons to decorate. With a few drops of Lemon juice, for added flavour in the icing sugar.*

METHOD:

Step 1

Preheat oven to 180°C degrees (160°C fan-forced).

Step 2

Put butter and brown sugar in a bowl and cream using an electric mixer. Add egg yolk and golden syrup and mix until combined.

Step 3

Add flour, ginger, mixed spice and bi-carb soda and combine. It might look a bit crumbly, don't panic - it works!

Step 4

Place the mixture onto a piece of baking paper and cover with another piece of baking paper - using a rolling pin, roll out the dough and cut out with desired shapes. Hint: Keep using the baking paper to roll out smoothly!

Step 5

Move the cut shapes with a spatula over to greased baking trays and bake for 8 -10 minutes. Once baked, cool for a further 10 minutes on the tray and transfer to a cooling rack.

Step 6

To make icing, beat 2 egg whites until stiff peaks are formed, add the sifted icing sugar and combine with a few drops of lemon juice (optional). Place into a piping bag and decorate the gingerbread cookies with icing and smarties.

Recipe taken from Kidspot

CHILDREN'S SERVICES

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