

Gingerbread Kit

Included in kit:

Bag 1: 500g Gingerbread Cookie Mix

Bag 2: Royal Icing Mixture

You need to add:

180g Butter (room temperature)

95G Golden Syrup or Honey

55g Water + 40ml for icing

1. Blend the cookie mix & butter together until well combined. It will resemble breadcrumbs
2. Add sweetener & water and mix until it just comes together
3. Wrap dough and refrigerate for 30 minutes. Preheat oven to 180°C.
4. Roll out between two sheets of baking paper to about 6mm thick and cut out into desired shapes
5. Place on baking trays lined with paper and bake for 15-18 minutes until lightly browned
6. Add a 40ml of water to royal icing mixture to make a thick consistency. Use this to pipe and decorate your gingerbread creations! Add more water for a thinner consistency.

Tips: Baking for 15 mins will result in a slightly softer cookie, 18 mins will be crispy (better for Gingerbread House). Allow to cool fully before icing.

