



## GINGERBREAD DOUGH

<i>Ingredients</i>	<i>Equipment</i>
2 ½ Cups Self Raising Flour/ <b>Gluten Free</b>	Large and medium mixing bowls
1 Tablespoon Ground Ginger*	Cup and spoon measures
1 Teaspoon Cinnamon*	Chopping board and knife
½ Cup Brown Sugar	Rolling Pin
125 Grams Butter/ <b>Nuttelex</b>	Sifter
1/3 Cup Golden Syrup	Whisk
1 Egg/ <b>No egg replacer</b>	Star Cutter
	Lined baking trays
<b>ICING</b>	
4 Cups Icing Sugar (1 cup in each bowl)	
Drizzle of water	
Food Dye	

\*All spices used are Woolworths with no traces of nuts

\*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift the flour, ginger and cinnamon into the large mixing bowl.
4. Add the sugar to the flour.

5. Cut the butter into small pieces, add to the flour.
6. Rub the butter into the flour with your fingertips until it resembles bread crumbs.
7. Whisk the egg in the small mixing bowl add the golden syrup and whisk until well combined.
8. Add the egg mixture to the flour and mix with one hand until it forms a dough.
9. Knead the dough until it is silky smooth.
10. Place a small amount of flour onto the bench and roll the dough until it is approximately 1cm thick.
11. Cut out your shapes until all the dough is used.
12. Place shapes on the lined baking tray. Bake in the preheated oven for approximately 10 minutes.
13. Cool by sliding the baking paper onto the bench.

## **ICING**

14. Measure 1 cup of icing sugar into each of the small bowls provided.
15. Drizzle a little water into each and mix well until all lumps are gone. Do not make it too runny.
16. Add a drizzle of red food dye in one, green in one, blue in one and leave the last one white.
17. Place each bowl of icing into the piping bags. Drain into one corner and just snip a small hole with scissors.