

GINGERBREAD RUDOLPHS

Numbers of biscuits depend on size of cutters used.

Ingredients

125g butter

½ cup soft brown sugar

½ cup golden syrup

1 egg yolk

2 ½ cups plain flour

1 tablespoon ground ginger

1 teaspoon bicarbonate of soda

Method

Cream butter and sugar in a bowl with electric mixer until light and fluffy, then beat in golden syrup and yolk. Stir in sifted dry ingredients in 2 batches. Press mixture into a ball, knead on lightly floured surface until smooth; cover, refrigerate 30 minutes.

Roll dough between sheets of greaseproof paper to about 4 mm thickness. Cut gingerbread shapes from dough (using small or medium sized gingerbread man cutter, or any Christmas shape you prefer!).

Place shapes about 3 cm apart on lightly greased oven trays. Bake in a moderately hot oven about 8 minutes or until lightly browned and firm. Careful they do not burn. Cool on trays.

Now for the fun part...

Decorate!

Turn your cooled gingerbread men upside down. This makes them appear like reindeer heads instead of gingerbread people! Decorate your reindeers using icing pens and gels, any colour or you could make an easy Royal Icing by mixing 1 egg white, 1 ½ cups of icing sugar and food colouring of your choice. Use a small piping bag to drizzle and draw on your designs.

Delicious!

Unused gingerbread dough freezes really well, handy for making a fresh batch any time.