

Little Chef

Christmas

RECIPE Gingerbread Cookies

COOKING TIME 40 minutes + drying



INGREDIENTS		14 SERVINGS
Plain flour	340 g	
Ground cinnamon	8 g	
Ground ginger	4 g	
Ground cloves	2 g	
Unsalted butter	115 g	
Brown sugar	100 g	
Golden syrup	90 g	
Whole egg	1	
Corn starch	36 g	
Salt	2 g	

FOR ICING:

Powdered sugar for icing	215 g
Egg white	30 g
Lemon juice	5 ml
Salt	pinch
Edible colorants	enough

UTENSILS

Baking sheets	2
Baking paper	Enough
Bowls for prepping	Enough
Piping bag	3
Piping tip n. 5	3
Cookie cutters in man's shape	Enough
Silicon spatula	1-2
Oven	1
Wire track	1-2

METHOD

For the dough:

1. Preheat the oven to 180° C.
2. In a large bowl combine and mix the wheat flour, starch and spices. Reserve.
3. Beat butter and brown sugar on low speed in a food mixer. Do not beat too much to prevent too much air in dough and avoid inflating it while cooking.
4. Add molasses and beat a little more. Add egg and keep on beating to incorporate all ingredients.
5. Add dried ingredients, stir well to obtain a homogenous dough.
6. Open two sheets of baking paper. Cut dough in two parts.
7. Place one part on sheet and cover with the other sheet.
8. Roll dough to have a disc about 3mm thick. Freeze for about 15 to 20 minutes. Repeat the same with the other part.
9. When duly frozen, remove top sheet and use the cutter molds. Before using them, pass the cutters in icing sugar to prevent them from sticking to the dough.
10. Make a little hole in each one with a toothpick (to pass the string to hang on xmas tree).
11. With the rest of the dough after cutting, work again with it and repeat the process.
12. Take them to the fridge for 15 minutes and then bake them for another 15 minutes.
13. Allow to cool and then rest on a grill before decorating.

For the icing:

14. Mix the lemon juice, egg white and salt in a food mixer using the whisk.
15. Add icing sugar (sifted) little by little. Do not add everything at once. Add to a firmer consistency (piping consistency).
16. Split in 2 or 3 to add preferred coloring to each of them.
17. Cover with plastic at once to prevent from drying.
18. Transfer to icing bags with spout nr 2 or 5. When doing this, always place the nozzles in moistened paper towel cups to prevent during the tips.
19. Use them do decorate and have fun.