



Soft Christmas Gingerbread Cookies

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Ingredients

Makes about 15 small cookies:

175g plain flour
90g brown sugar
50g unsalted butter, diced, at room temperature
2 tbsp golden syrup
1 small egg, beaten
1 tsp ground ginger
1 tsp cinnamon
1 tsp bicarbonate of soda

Icing sugar to dust

Instructions

- 1) Sift the flour, ginger, cinnamon and bicarbonate of soda into a large mixing bowl.
- 2) Use your fingers to rub in the diced butter. Mix in the sugar.
- 3) Mix the egg with the syrup then pour into the flour mixture. Fold in well to form a dough.
- 4) Tip some flour onto the work surface and knead the dough until smooth.
- 5) Preheat the oven to 180 degrees C.
- 6) Roll the dough out and use a shaped cutter to make as many cookies as you like.
- 7) Transfer the cookies to a tray and bake for 15 minutes. Lightly dust the cookies with icing sugar.