

Gingerbread cookies



Serves 24



Prep time: 25 mins

Cooking time: 10 mins

Sweet and lightly spiced, gingerbread is an eternal favourite – for good reason. These traditional cookies are fun and easy to prepare, and make a great snack for young and old alike. You can be sure they won't last long in the biscuit tin!





Ingredients

2 cups Pams Plain Flour

1 tsp Pams Baking Soda

1 tbsp ground ginger

1 tsp mixed spice

1 cup Pams Brown Sugar, firmly packed

150g Pams Butter, cut into cubes

1 Pams Free Range Egg

1 cup Pams Icing Sugar

Food colouring

Nutritional Information



	Per serving	Of daily intake
Calories	137 Kcal	7%
Protein	1g	2%
Carbs	20g	9%

	Per serving	Of daily intake
Fat	5g	6%
Fiber	0g	0%
Sugar	11g	22%

Nutritional information is an estimate only and may vary depending on serving size and actual ingredients used.

Method

1. Preheat the oven to 180°C fan bake. Line two large baking trays with baking paper. Place the flour, baking soda, ginger, mixed spice and brown sugar into the bowl of a food processor.
2. Add the butter, pulse until the mix resembles fine breadcrumbs. Add the egg, pulse to combine. Turn out the dough and work into a ball with your hands, then wrap in cling film and refrigerate for 30 minutes.
3. Roll out the chilled dough between two sheets of baking paper to 5mm thick. Use cookie cutters to cut the dough into desired shapes, then place onto the baking trays; leaving space for the cookies to expand while cooking. Re-roll the leftover dough and keep cutting shapes until the dough is used up.
4. Bake in the oven for 8-10 minutes, or until the cookies are golden brown. Remove from the oven, allow the cookies to cool for 5 minutes on the tray,

then transfer onto a wire rack to cool completely.

5. Sift the icing sugar into a bowl. Add dashes of water until the icing reaches piping consistency. Colour as desired, then spoon the icing into a piping bag fitted with a fine nozzle or cut the top of the bag, then use to decorate the cookies. Leave to set then enjoy!

Top tip: For a fun holiday activity with the tamariki, set up a cookie decorating station with piping bags filled with different coloured icing, sprinkles and different cookie shapes and let the kids express their Christmas cheer!