Gingerbread

Type: Sweet  Serves: 30 tastes  Recipe source: Taste.com

Fresh from the garden:

**EQUIPMENT:**
- Large bowl
- Wooden spoon
- Scales
- Measuring cups
- Measuring spoons
- Mixer
- Baking paper
- Rolling pin
- Plastic wrap
- Cookie cutters
- Butter knife
- Small bowl
- Spoon

**INGREDIENTS:**
- 250g unsalted butter, softened
- 1 firmly packed cup brown sugar
- 1 cup golden syrup
- 2 egg yolks
- 5 cups plain flour
- 2 tablespoon ground ginger
- 2 teaspoon mixed spice
- 2 teaspoon bicarbonate of soda
- Icing sugar
- Lemon juice

**What to do:**

1. Preheat oven to 180°C. Line 2 large baking trays. In a large bowl, beat butter and sugar using electric beaters until thick. Beat in syrup and yolk, then use a spoon to fold in flour, ginger, spice and soda until a smooth dough. Form into a disc and cover in plastic wrap. Chill for 30 minutes.

2. Bring dough to room temperature, then divide in 4. Roll out pieces between baking paper to 5mm thick. Use a cookie cutter cut shapes. Space out on trays (you may need to bake in batches). Bake for 10 minutes or until golden. Cool completely on a rack.

3. Ice with lemon flavored icing