

PREP 30 min | **COOK** 8-10 min | **CHILLING** 30 min | **SERVES** 20 biscuits

Gingerbread

INGREDIENTS

125g Pure Valley Dairy unsalted butter, softened

½ cup White Mill brown sugar

⅓ cup Brookdale golden syrup

1 Lodge Farms egg yolk

2½ cups White Mill plain flour

1 tbsp Stonemill ground ginger

2 tsp Stonemill ground cinnamon

½ tsp Stonemill ground nutmeg

½ tsp White Mill bicarbonate soda

DIRECTIONS

1. Beat the butter and brown sugar in a large bowl until pale and creamy.
2. Add the golden syrup and egg yolk, then beat until well combined.
3. Add the flour, ground ginger, cinnamon, nutmeg and bicarbonate soda. Mix until a soft dough forms.
4. Shape the dough into a disc, cover and refrigerate for 30 minutes.
5. Preheat oven to 180°C, or 160°C fan-forced. Line 2 baking trays with baking paper.
6. Roll the dough between 2 sheets of baking paper to approximately 5 mm thick.
7. Cut into gingerbread shapes using cookie cutters and arrange on the prepared trays.
8. Bake for 8–10 minutes, or until lightly golden around the edges.
9. Leave on the trays for 5 minutes before transferring to a wire rack to cool completely.

ALDI

Good Different

Tip For gingerbread that holds its shape well, chill the cut biscuits on the baking trays for 10 minutes before baking.