Festive Recipe

With love from

Mrs Claus

Gingerbread Cookie Recipe

Ingredients

Butter - 125g
Molasses - 15g
Flour - 225g
Sugar - 90g
Ginger powder - 1tsp
Cinnamon powder - 1/4tsp
Mixed spice - 1/4tsp
Salt - 1g
Egg white - 25g

Instructions

1. In the mixing bowl, using a paddle, mix together the butter, molasses, flour, sugar, ginger powder, cinnamon powder, mixed spice and salt.
2. Slowly add the egg white. Once mixed together divide your dough into two.
3. Clingwrap the dough and let it rest in the fridge for 10 mins.
4. Remove the dough from the fridge and flour your surface lightly.
4. Using a rolling pin, roll the dough to 1 cm thick and cut out shapes using cookie cutters.
5. Line the tray with baking paper and put the cut dough onto a baking tray
6. Bake at 160 degrees (in a pre-heated oven) for 12 mins.

Apple Cinnamon Bread

Drizzle with honey and serve with Love!

Ingredients

- 1 kg main ingredient
- 1 1/2 L superior spice
- 2 Tbsp secret sauce
- 1/4 C garnish
- A dash of seasoning

Directions

1. Combine ingredients in a large bowl.
2. Add seasoning and cook over low heat.
3. Transfer to a serving dish to enjoy!