QUEEN
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PREP: 30 + resting
COOK: 5 min
SERVES: 20-30

Gingerbread Men

Spice up your holiday table with the most festive cookie around. Soft, fragrant and fun for the whole family!

Ingredients

Gingerbread

50g butter

½ cup + 1 tbsp (130g) firmly packed brown sugar

½ cup (125ml/175g) treacle syrup

1 egg, lightly whisked

1 tsp Queen Vanilla Bean Paste

2 ½ cups (375g) plain flour

1 1/2 tsp ground cinnamon

2 1/2 tsp ground ginger

3/4 tsp ground cloves

½ tsp bicarb soda

¼ tsp baking powder

Method

STEP 1

In a small saucepan, place butter, sugar and treacle syrup over a low heat stirring, until butter has melted and sugar has dissolved. Pour into a large bowl and set aside to cool for 10 minutes.

STEP 2

Add egg and Vanilla Bean Paste to butter mixture, stirring to combine. Sift flour, spices, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.

STEP 3

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Ingredients

Pinch of salt

Royal Icing

1 1/2 cups pure icing sugar, sifted

1 large egg white

1/2 tsp lemon juice

Method

Preheat oven to 160°C (fan forced). Line two baking trays with baking paper. Divide the dough in two and cover one with cling film. Roll first batch of dough between two sheets of baking paper until 5mm thick. Cut cookies from the dough and place on prepared trays. Repeat with remaining dough. Bake for 5-6 minutes, allow up to 8-10 minutes for larger cookies. Allow to cool on trays for 5 minutes (longer for larger cookies) to cool before transferring to a wire to cool completely.

STEP 4

Prepare the royal icing by whisking together egg white and lemon juice in a bowl. Gradually add icing sugar, whisking until smooth. Spoon into a piping bag fitted with a writing tip to decorate.

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