



## Gingerbread biscuits

Gaggenau Appliance:

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Serves: 20 biscuits, depending on size

### Ingredients

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#### Biscuit

125g butter, softened  
100g brown sugar  
125ml golden syrup  
1 egg  
360g plain flour  
½ tsp bicarbonate of soda  
3 tsp ground ginger  
1 tsp ground cinnamon  
½ tsp ground cloves

#### Royal icing

230g pure icing sugar  
1 tsp lemon juice  
1 egg white, lightly beaten

### Method

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#### Preparation:

##### Biscuit

1. Preheat oven on **Hot air 170°C**. Line two enamel trays with baking paper.
2. In a bowl, cream together the butter, sugar and golden syrup until pale. Beat in the egg. Stir in the flour, bicarbonate of soda and spices.
3. Turn onto a lightly floured surface and knead until smooth.
4. Roll out the dough on a piece of baking paper to 3mm thickness. Use pastry cutters to cut shapes from the dough and place on prepared trays.
5. Bake biscuits for 12 to 15 minutes or until golden.
6. Allow biscuits to stand on the trays before placing on a wire rack to cool.

##### Icing

1. Sift the icing sugar into a bowl.
2. Stir in the lemon juice and enough egg white to form a firm piping consistency.

##### To finish

1. Transfer icing mix into a piping bag.
2. Pipe icing on biscuits and set aside for 30 minutes for the icing to set.

**Note** Ready-made white icing can also be used by stamping out the same shape to match the biscuit. A small palette knife can help lift the white icing onto the biscuit. Biscuits can be made ahead and will keep up to a month in an airtight container. Gingerbread biscuits make a great gift. Add confectionary if desired.