

# Gingerbread Cookies

**Season:** Summer

**Type:** Dessert

**Serves:** 32 tastings

**From the garden:** -

**Class focus:** Rolling and shaping the cookie mixture,  
cracking egg



## Equipment:

Kitchen Aid Mixer  
Measuring cups  
Measuring spoons  
Kitchen scale  
Baking tray x 2  
Baking paper  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

125g butter (softened using microwave)  
½ cup brown sugar  
⅓ cup golden syrup  
1 egg  
  
2 ½ cups plain flour  
1 teaspoons baking soda  
2 ½ teaspoons ground ginger  
1 teaspoon mixed spice

## What to do:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 4 ingredients in the Kitchen Aid mixing bowl, beat until pale and creamy.
4. Add the next 4 ingredients, continue to beat on low speed until thoroughly mixed.
5. Roll one tablespoon of dough into a ball and flatten until quite thin. Repeat.
6. You should get around 32 cookies.
7. Place them on the lined baking trays.
8. Bake for 11 minutes or until lightly golden.
9. Serve into 5 large serving plates with a kitchen tong in each.