



Tathra Homestead

Gingerbread for Christmas

from <http://www.tathrahomestead.com.au/blog>



The last few years I've made something sweet to drop in to Taylor's childcare educators as a thank you at Christmas time. This year Taylor is old enough to do it herself, which has been brilliant to watch. She chose gingerbread, as she had one last week and decided she loves them. So she wanted to share gingerbread with those around us! So we got out our trusty kids cookbook and Taylor got to work.

Here's the recipe we used

(Adapted from Children's Party Cookbook by Hatty Stead and Annabel Waley-Cohen)

We made one batch and were able to cut out 17 biscuits.

Ingredients

- 250g plain flour
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1 tsp bi-carb soda
- 125g butter, softened
- 170g brown sugar
- 3 tbsp Sticky Fig Syrup (from [The Figgerly Kangaroo Island](#))
- 1 medium egg (a Tathra Homestead one of course!)

Method

1. Heat the oven to 190C.
2. In a medium sized bowl put in the flour, ginger, cinnamon, cloves, bi-carb soda and butter. This bit is a tad messy, as you use your hands to mix it all together until you've got a mixture that looks like breadcrumbs.
3. Add the sugar, syrup and egg to the bowl and mix with a wooden spoon until combined well enough to form a ball of dough. Make a ball in the bowl and cover it with some gladwrap then pop into the fridge to chill. We left it for about 40 minutes.
4. Time to roll out the dough! On a floured surface roll the dough to about 5mm thick. Cut out your biscuits.
5. Pop the biscuits onto a tray lined with baking paper and bake for 8-10 minutes.

[side note] In our oven we needed 10 minutes, after checking them at 8 minutes they weren't quite golden. And interestingly some of the shapes really puffed and others stayed quite flat.

6. Once done, take the tray out the oven and leave the biscuits to sit for 5 minutes to harden. Then pop them onto a cooling rack for 45 minutes - 1 hour to cool down before decorating.

We used some 'writing icing' for the first time - just from the baking aisle in our local supermarket. The little tubes were perfect for little hands and allowed Taylor to make lines, swirls and more. They took a bit of practice but she's excited to use them again for future baking projects!

Happy Christmas from our family to yours.