

ADAM AND AMELIA'S GINGERBREAD COOKIE RECIPE

Ingredients

3 Cups Flour
1 And A Half Cups Sugar
1 Egg
1 Cup of Softened Butter/ Margarine
1 teaspoon Vanilla Essence/ Extract
1 teaspoon Baking Powder
1 teaspoon Bicarbonate of Soda
1 Tablespoon Ground Ginger
2 teaspoons Ground Cinnamon
1 teaspoon Ground Cloves

Instructions

Preheat the oven to 190°C or 375°F.

Cream the butter and sugar till it's light and fluffy.
Add the egg and vanilla essence then continue to beat until combined.

Sift the flour, baking powder, bicarbonate of soda, ground ginger, cinnamon and cloves together.

Combine the dry and wet ingredients till dough is formed.

Place the dough in clingfilm and cool in the fridge for about 20 – 30 minutes.

Once the dough is cooled roll it out and cut shapes with cookie cutters.

Place the cookies on greased trays and bake for 10 minutes.
Put the baked cookies on a wire rack to cool.

Enjoy the cookies as is or ice with a mixture of 2 cups Icing/ Confectioners/ Powdered Sugar, 1 egg white and food colouring of your choice.

Lightly beat the egg white, slowly add the icing sugar and beat the mixture well.

Add the food colouring and pipe onto the cooled cookies.

