



Gingerbread Cookies

<https://www.mainland.co.nz/recipe/gingerbread-cookies.html>



Prep Time
50 mins

COOKING Time
10 mins

SERVES
25-30 cookies

When it comes to showing you care, nothing beats home baking. These delicious Gingerbread Cookies, using our Mainland Unsalted Butter, will make the perfect gift.

Ingredients

- 125g Mainland Unsalted Butter, softened
- 1/2 cup golden syrup
- 1/2 cup firmly packed brown sugar
- 1 egg yolk
- 2 1/2 cups plain flour
- A pinch of salt
- 1 tablespoon ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

Method

1. Beat butter, syrup and sugar in a medium bowl with an electric mixer until creamy and paler in colour. Add egg yolk; beat until just combined. Add combined sifted flour and spices; stir until mixture just comes together.
2. Knead dough gently on a lightly floured surface until smooth. Cover with plastic wrap and refrigerate for 30 minutes or until firm.
3. Preheat oven to 180°C. Grease oven trays, lining with baking paper.
4. Roll dough on a lightly floured surface until 3mm thick. Dip cookie stamps in flour then tap off excess. Stamp the dough, then using a cutter cut out cookies.
5. Arrange on trays about 3cm apart. Bake cookies for 10 minutes or until light golden. Stand cookies on trays for 5 minutes before transferring to wire racks to cool.