

Gingerbread

INGREDIENTS:

750g	Flour
1 tsp	Bi-carb soda
½ tsp	Baking powder
250g	Butter
200g	Brown sugar
4 tsp	Ground ginger
4 tsp	Cinnamon
1½ tsp	Cloves
1 tsp	White pepper
1½ tsp	Salt
2	Eggs
500g	Molasses

Cream the butter and sugar until light and fluffy. Add the eggs one at a time followed by the molasses.

Fold in the sifted dry ingredients.

Wrap in plastic wrap and place in the fridge until firm 1-2 hours.

Preheat oven to 180°C.

Remove dough from fridge and roll out to 1.5cm thick. Cut into desired shapes and bake for 12-15 minutes or till going dark around edges.

Cool completely before decorating.

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