



SALTBUSH ECO STORE

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Gingerbread cookies

There's nothing like the smell of fresh Gingerbread in the house that spells holiday! It's a tradition in our house to gift gingerbread men to the people in our street and the kids look forward to our bake day and wrapping them up to leave on doorsteps.

Again we have provided a gluten free version below, no one should miss out! Feel free to sub the butter with a dairy free alternative although this recipe is not designed to be used with a coconut oil or such.

INGREDIENTS

150gm butter, unsalted
1/2 cup brown sugar
1/2 cup honey
1tsp bicarb soda

1 ea egg

1tbl ground ginger
1tsp mixed spice
1/2tsp baking powder
3cups plain flour

METHOD

Preheat oven to 165 degrees and line several baking trays.

melt butter, sugar and honey until sugar has dissolved and it begins to bubble. Stir through the bicarb soda and remove from the heat to cool. Once cool stir through beaten egg.

Combine all dry ingredients and add in the wet mixture to make the dough. Cover and refrigerate for at least 30 minutes.

Roll out dough to 0.5cm thick and cut out shapes or into circles using a glass as a template. Spread onto the baking trays and bake for 12-15 minutes or until they colour on the edges.

Remove and allow to cool on the trays, they will harden as they cool. Store in an airtight container and they should keep for up to two weeks (as if!).

GLUTEN FREE VERSION

Replace the flour with **2 cups gluten free plain flour** and **1 cup of buckwheat flour**.

Prepare as above.

ICING FOR DECORATING

1 ea egg white

1 cup icing sugar

Whip egg white until soft peaks form and fold through sugar. Pipe or spoon onto cookies and allow icing to harden at room temperature.



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Shop 52 Ellenbrook Central
11 Main Street Ellenbrook

