



GINGERBREAD COOKIES

INGREDIENTS

- 125 g salted butter, softened
- 45 g light brown sugar
- 45 g white sugar
- 115 g golden syrup
- 130 g Wild Africa Cream
- 375 g cake flour, sifted
- 1 tsp bicarbonate of soda, sifted
- 1.5 tsp ground ginger
- 1.5 tsp mixed spice
- ½ tsp cinnamon

METHOD

Place the butter and sugar in a bowl and beat with an electric mixer until light in colour and creamy. Combine the sifted dry ingredients and the syrup and mix together until a smooth dough forms. Wrap the dough in cling wrap and allow it to rest for a few hours or overnight. Once you are ready to bake your festive cookies, preheat the oven to 180 degrees Celsius. On a lightly floured work surface, roll out the dough to about half a cm in thickness. Using a Christmas shaped cookie cutter, cut out the cookies. Line a baking sheet with baking paper and place the cut cookies onto the sheet. Place in the fridge and rest until hard. Bake for 12- 15 minutes, until golden. Remove from the oven and allow to cool on a wire rack.



ELEGANCE *UNTAMED*

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#NO 
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PERSONS UNDER THE AGE OF 18. [aware!org](http://www.aware.org.za)
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