

Gingerbread Men

(An original recipe by Fig Jam and Lime Cordial)



- 500g plain (AP) flour
- ½ teaspoon bicarbonate of soda (baking soda), sifted
- ¼ teaspoon fine sea salt
- 1 teaspoon mixed spice (we use one from [Herbie's Spices](#))
- 2 teaspoons ground ginger
- 250g unsalted butter
- 160g Muscovado dark brown sugar
- 1 large (59g) free range egg
- 160g date molasses
- 100g icing sugar mixture, sifted
- 2 - 3 teaspoons water

1. In a medium bowl, sift together the flour and bicarbonate of soda. Stir in the sea salt, mixed spice and ginger.
2. In a large bowl with an electric mixer, cream the butter and sugar together, then beat in the egg and date molasses.
3. Beat in the flour mixture until just combined. Refrigerate the dough until well chilled and firm - at least a couple of hours and preferably overnight.
4. Preheat the oven to 160C with fan. Lightly spray two large sheets of parchment paper with oil. Additionally, line two baking trays with ungreased parchment paper.
5. Using a third of the dough at a time, roll it out between two sheets of greased parchment until approximately 5mm thick. Remove the top sheet and, using well floured (or oiled) cutters, cut out the Gingerbread Men. Transfer carefully to the lined trays. The leftover dough can be gathered up, re-chilled and used to make more cookies.
6. Bake the cookies for 10 - 13 minutes, or until just firm - do not overbake. Allow to rest on the trays briefly before transferring to a wire rack to cool completely.
7. To prepare the icing - sift the icing sugar mixture into a large bowl, then gradually whisk in the water to form a thick, spreadable mix. Transfer to a small piping bag and decorate the cooled cookies as desired.

This recipe made two dozen large Gingerbread Men, and kept all the big and little kids on the street very happy!

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Fig Jam and Lime Cordial

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