

GINGERBREAD COOKIES (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient	KG
Butter (Softened)	0.180
Ground Nutmeg	0.005
Ground Cinnamon	0.005
Ground Ginger	0.005
Brown Sugar	0.160
Golden Syrup	0.050
Eggs	0.110
Baking Powder	0.005
<u>GLUTEN FREE BAKING MIX</u>	0.550
Total Weight: 1.070	

Yield: Makes 25-30 Cookies

METHOD

1. Cream butter and sugar until light and fluffy.
2. Add golden syrup and mix well.
3. Beat in eggs 1 at a time, beating well after each addition.
4. Sift Bakels Gluten-Free Baking Mix, baking powder, and spices and stir into mixture to form a dough.
5. Roll into balls of the desired size and flatten slightly or roll out with a rolling pin and use cookie cutters.
6. Place in a tray and bake at 180°C for approximately 12-15 minutes.
7. Remove from oven and cool on tray for 10 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Cookies, Biscuits & Slices, Gluten Free



OCCASION

Christmas



FINISHED PRODUCT

Cookie, Sweet Good