



Gingerbread Cookies

PREP: 10 MIN • COOK: 20 MIN

Ingredients

1 C brown sugar	1 egg, well beaten
1/4 C butter, melted	2 t ginger
1/2 C milk, sour	1/2 t salt
2 C flour	1 1/2 t baking soda

Method

1. Mix the butter and sugar together and add the egg.
2. Sift the dry ingredients together and add alternately with the milk.
3. Beat vigorously for 2 minutes.
4. Knead into dough.
5. Roll flat and use cookie cutters to shape.
6. Bake at 350-F for 15-20 minutes or until golden brown.



Fireplace
Story

Christmas Star Cookies



Ingredients

125g butter, softened
1/2 cup caster sugar
1 egg
1 1/2 cups plain flour
1 tsp vanilla bean paste
1 tsp grated orange rind
1 tsp almond extract

Method

1. Use an electric mixer to beat the butter, sugar and egg in a large bowl until just combined. Add flour, vanilla, orange rind and almond extract. Beat until the mixture just comes together.
2. Turn dough onto a lightly floured surface. Gently knead until smooth. Divide into 2 portions and shape into discs. Cover with plastic wrap and place in the fridge for 30 mins to chill.
3. Preheat oven to 180°C. Roll out the dough on a lightly floured surface until 3mm thick. Use star-shaped cutters to cut shapes from the dough. Arrange on lined baking trays. Bake for 10-12 mins or until light golden. Cool on the trays.

