

Christmas Ginger Bread Tree Hangers



Ingredients

Group One

250g Brown Sugar
250g Golden Syrup
500g CAKEMAX
30g Ginger
10g Cinnamon

Group Two

150g Milk

Group Three

1kg Bakers Flour
30g Baking Powder

Directions

Mix Group One to a smooth paste.

Blend Group Two into Group One.

Add Group Three and form a clear dough but do not over-mix.

Roll out the dough 5 cm thick and form desired shapes using Santa, Christmas Tree or Boot Cutters.

Place on lightly sprayed trays.

Bake at 170 degrees Celsius with a gentle bottom heat for approx 15 minutes.

Points of Importance:

1. Do not over-mix dough.
2. The thinner the dough is rolled, the crispier the baked good.
3. This recipe is suitable for freezing in its unbaked form only.
4. Decorate with Royal Icing, Smarties, licorice, chocolate and nuts.

Cakemax

