# **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

## **Cakemax**



## **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.

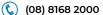
Bake at 170 degrees Celsius with a gentle bottom heat for approx 15 minutes.

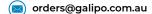
#### Points of Importance:

- 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.



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