Capilano Honey Gingerbread

EASY • 1 HOUR 30 MINS

Christmas baking is an unmissable yearly tradition for so many families. Here's our super-simple but deliciously classic gingerbread recipe. Made with the sweet addition of honey of course.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	1 hour 20 mins	10 mins	20

Ingredients

- 125g butter, softened
- 180g (½ cup) Capilano Pure Honey
- ½ cup dark brown sugar

Method

1. Using an electric mixer, beat butter, honey and dark brown sugar together in a medium bowl until creamy. Add egg yolk and beat until combined.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 1 egg yolk
- 2½ cups plain flour
- 1 tsp bicarbonate of soda
- 1 tsp of ground ginger*
- ½ tsp of ground cinnamon
- ½ tsp of nutmeg

* Double the quantity of ginger for a stronger traditional gingerbread taste. This recipe has been made for little taste buds!

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

2. Sift flour, spices and bicarbonate of soda together and add to creamed mixture. Stir with a wooden spoon until combined. Use your hands to gather into a firm dough.

3. Knead lightly, then divide into 2 discs. Wrap each disc in plastic wrap and refrigerate for 1 hour.

4. Preheat oven to 170°C. Line 2 large baking trays with non-stick baking paper.

5. Knead one disc until smooth. Roll out on a floured board to 3 mm thick. Use a variety of Christmas cookie cutters (we used a 12cm high cutter) to cut shapes. Use a small spatula or butter knife to help carefully transfer the shapes onto the prepared trays 2cm apart. Gather scraps and re-roll to make more shapes.

6. Bake for 8-10 minutes or until golden, swapping shelves halfway through cooking time. Stand on trays 10 minutes, then carefully transfer to a wire rack to cool completely. Repeat with remaining dough.

7. Decorate and store gingerbread in an airtight container for up to 1 week.

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