

SPICY GINGERBREAD CHRISTMAS TREE





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Preparation time: 15 minutes

Cooking time: 25 minutes

Makes: 1 tree

100g unsalted butter, grated

200g dark brown sugar

½ cup honey

½ cup molasses

2 eggs

2 egg yolks

5 cups plain flour

2 tsp bicarbonate of soda

1 tsp baking powder

1 Tbsp ground ginger

1 Tbsp ground cinnamon

2 tsp ground cloves

1 tsp ground nutmeg

1 tsp ground cardamom

150g cream cheese

2 Tbsp icing sugar

1 Preheat oven to 180°C. Combine the butter, brown sugar, honey and molasses in a small saucepan over a low heat and melt gently. Set aside to cool completely, then whisk in the eggs and yolks.

2 Sift the flour, bicarbonate of soda and spices into a bowl, then add the butter mix and stir to combine. Knead gently, then refrigerate for 1 hour.

3 Roll out the dough to 8mm thick, then cut into a series of star shapes in decreasing sizes. Arrange on a lined oven tray and bake for 20 minutes, until just firm to touch. Cool on a wire rack.

4 Beat the cream cheese and icing sugar until smooth, then use to sandwich biscuits together in a vertical stack. Refrigerate until firm.