



# Kaikorai Gingerbread Recipe

## Ingredients

- 3 cups flour
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp baking soda
- 1/4 tsp ground cloves
- 1/4 tsp salt
- 3/4 cup of butter
- 3/4 cup brown sugar
- 1/2 cup golden syrup
- 1 egg

## Method

Beat the butter, sugar, egg and golden syrup, until combined.

Add dry ingredients and fold in until dough is formed.

Refrigerate for at least 30 minutes.

Roll out and cut shapes, bake for 10 minutes at 180C.

**Allow to cool and decorate.**