

# GLUTEN FREE GINGERBREAD COOKIES

## OVERVIEW

14-046

## INGREDIENTS

### Group Cookie

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH PASTRY MIX	0.550	100.00
Butter (softened)	0.180	32.73
Nutmeg (ground)	0.002	0.42
Ginger (ground)	0.003	0.55
Cinnamon	0.002	0.36
Brown Sugar	0.230	41.82
Dark Amber Honey	0.040	7.27
Eggs	0.100	18.18

**Total Weight:** 1.107

### Group White Icing

Ingredient	KG	%
PETTINICE READY-TO-ROLL WHITE FONDANT	0.100	-
Hot Water	0.010	-

**Total Weight:** 0.110

### Group Red Icing

Ingredient	KG	%
PETTINICE READY-TO-ROLL RED FONDANT	0.100	-
Hot Water	0.010	-

**Total Weight:** 0.110

**Yield:** 55 pieces Gingerbread boy, or 27 pieces Gingerbread man, or 31 pieces Christmas tree, or 73 pieces Candy Cane

## METHOD

How to do it:

1. Cream butter and sugar until light and fluffy. Add dark amber honey and mix well.
2. Beat in eggs 1 at a time, beating well after each addition.
3. Sift together Bakels Gluten Free Health Baking Mix and spices. Stir into mixture to form a dough.
4. Flatten dough between two sheets of waxed paper using a rolling pin.
5. Chill/freeze dough until manageable.
6. Cut into desired shapes and place on ungreased flat sheets.
7. Bake at 180°C for 10 minutes.
8. Cool before packing.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies