

SPOTLIGHT

**COLOURFUL
GINGERBREAD
COOKIES**

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PROJECT SHEET



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COLOURFUL GINGERBREAD COOKIES

e EASY

WHAT YOU'LL NEED

- Gingerbread dough
- Rolling Pin
- Gingerbread cookie cutter
- Baking Paper
- Baking tray
- Royal Icing Box
- Sprinkles

INSTRUCTIONS

Step 1 - Make your favourite gingerbread recipe.

Step 2 - Roll out gingerbread dough to roughly 5mm thick.

Tip - Check your recipe. The thickness will effect cooking time.

Step 3 - Use the cookie cutter to cut out your shapes. Roll the excess dough back into a ball and continue to roll and cut out until you have as many as your dough will yield.

Step 4 - Place your pieces on a baking tray and bake your gingerbread until golden.

Step 5 - Take out of oven and allow to cool.

Step 6 - Mix icing following the packet instructions. Separate into different bowls and add a gel-based dye. Mix and continue to add die until you reach your desired colours.

Step 7 - Use either a piping bag or spoon to spread the icing across your biscuits. Before the icing dries, hold the biscuit over a bowl and shake the sprinkles over the icing. Shake off excess sprinkles and place aside to dry.