

## GINGERBREAD COOKIE MIX - WITH PRINTABLE TAG & INSTRUCTIONS



This DIY gingerbread cookie mix is a fun way to share the festive cheer this holiday season. Make up the cookie mix jars following the easy directions below and print out the free gift tag, complete with baking instructions. The tag has been designed in black and white so you can print it on any colour paper you have. If you're feeling really creative make a batch of the cookies yourself and use them as edible gift tags for the jars.

1

IN A GLASS JAR ADD THE INGREDIENTS BELOW THEN PUT THE LID ON AND SHAKE WELL TO MIX

- 2 cups of plain flour
- 1 tsp of bi-carb soda
- 4 tsp ground ginger
- ½ cup of brown sugar

2

PRINT OUT THIS PAGE AND USE SCISSORS TO CUT ALL THE WAY AROUND INSIDE DASHED LINE

3

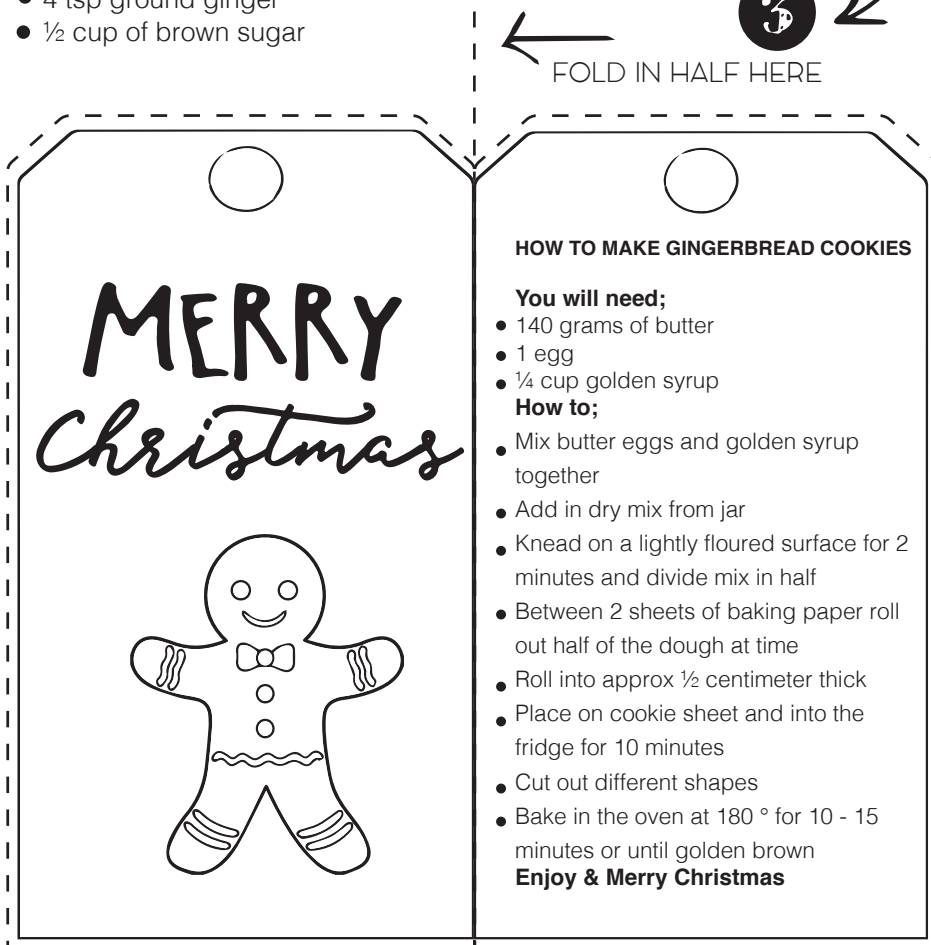
FOLD IN HALF HERE

4

USE SOME GLUE OR DOUBLE SIDED TAPE TO STICK BOTH SIDES OF THE TAG TOGETHER

5

POKE A HOLE IN THE CENTRE CIRCLE AND TIE THE TAG TO THE JAR WITH SOME STRING



## FULL RECIPE & INSTRUCTIONS

### INGREDIENTS

- 2 cups of plain flour
- 1 tsp of bi-carb soda
- 4 tsp ground ginger
- ½ cup of brown sugar
- 140 grams of butter
- 1 egg
- ¼ cup golden syrup

### DIRECTIONS

- Mix Butter eggs and golden syrup together
- Add in dry ingredients
- Knead on a lightly floured surface for 2 minutes
- Divide mix in half
- Between 2 sheets of baking paper roll out half of the dough at time
- Roll into approx ½ centimeter thick
- Place on cookie sheet and into the fridge for 10 minutes
- Cut out different shapes
- Bake in the oven at 180 ° for 10 - 15 minutes or until golden brown

