



Kellogg College
University of Oxford

Gingerbread Recipe

For the soft gingerbread

575g plain flour

30g cocoa powder

20g ground ginger

1½ tsps ground cloves

2 tsps ground cinnamon

½ tsp baking soda

1 tsps salt

1¼ tsps freshly ground black pepper

225g unsalted butter, room temperature

200g caster sugar

1 large egg

175g black treacle

60g golden syrup

For the icing glaze

1 cup icing sugar

2 tsps water

Method

For the gingerbread

Stir together the flour, cocoa powder, ginger, cloves, cinnamon, baking soda, salt, and pepper in a mixing bowl. Set aside. Using a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until creamy. Slowly add the caster sugar and mix on medium speed until the mixture is completely smooth and soft. Stop the mixer and scrape down the sides of the bowl if needed. Add the egg and mix well. Add the treacle and golden syrup and beat until incorporated. Add the flour mixture and beat on low speed until a dough forms and all the ingredients are incorporated. Remove the dough from the bowl, flatten it into a rectangle about 1 inch thick, cover the dough with the plastic wrap, and refrigerate for at least 2 hours, or overnight.

Preheat the oven to 175°C (155°C Fan)

Line a baking sheet with parchment paper or non-stick liner

Roll the dough out to around 5–6mm thick, then use your cutters to carefully cut out shapes, transferring to your lined baking sheet as you go. Keep on cutting and re-rolling until all of your dough has been used up.

Bake the cookies, 7 to 12 mins, depending on the size of the individual biscuits, until lightly golden along the sides but still soft to the touch in the centre, .



For the icing glaze

In a small bowl, whisk together the icing sugar and water until smooth. When the biscuits are ready, remove from the oven and let them cool for about 10 mins. While the biscuits are still warm, using even strokes, brush a light coat of glaze on the top of each biscuit, evenly covering it. Let the biscuits cool completely. When the glaze dries, it should leave a shiny, opaque finish.

The biscuits will keep in an airtight container in a cool place for about two weeks.