



# Capilano Honey Gingerbread

EASY • 1 HOUR 30 MINS

Christmas baking is an unmissable yearly tradition for so many families. Here's our super-simple but deliciously classic gingerbread recipe. Made with the sweet addition of honey of course.



**SKILL LEVEL**  
Easy

**PREP TIME**  
1 hour 20 mins

**COOKING TIME**  
10 mins

**SERVINGS**  
20

## Ingredients

- 125g butter, softened
- 180g (½ cup) Capilano Honey
- ½ cup dark brown sugar

## Method

1. Using an electric mixer, beat butter, honey and dark brown sugar together in a medium bowl until creamy. Add egg yolk and beat until combined.

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanoHoney on Instagram or Facebook and you could be featured on our page!



- 1 egg yolk
- 2½ cups plain flour
- 1 tsp bicarbonate of soda
- 1 tsp of ground ginger\*
- ½ tsp of ground cinnamon
- ½ tsp of nutmeg

\* Double the quantity of ginger for a stronger traditional gingerbread taste. This recipe has been made for little taste buds!

Used in this recipe

## Method

2. Sift flour, spices and bicarbonate of soda together and add to creamed mixture. Stir with a wooden spoon until combined. Use your hands to gather into a firm dough.
3. Knead lightly, then divide into 2 discs. Wrap each disc in plastic wrap and refrigerate for 1 hour.
4. Preheat oven to 170°C. Line 2 large baking trays with non-stick baking paper.
5. Knead one disc until smooth. Roll out on a floured board to 3 mm thick. Use a variety of Christmas cookie cutters (we used a 12cm high cutter) to cut shapes. Use a small spatula or butter knife to help carefully transfer the shapes onto the prepared trays 2cm apart. Gather scraps and re-roll to make more shapes.
6. Bake for 8-10 minutes or until golden, swapping shelves halfway through cooking time. Stand on trays 10 minutes, then carefully transfer to a wire rack to cool completely. Repeat with remaining dough.
7. Decorate and store gingerbread in an airtight container for up to 1 week.

Visit [capilanothoney.com.au](http://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanothoney on Instagram or Facebook and you could be featured on our page!