



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 Organic Pure 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 capilano.org.au to learn how to swap honey for sugar in your recipes.

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- 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



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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 for 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.

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