Allied Pinnacle Christmas Gingerbread Recipe

INGREDIENTS

Stage 1

106007 Caster Sugar	0.630kg
105695 Unsalted Butter	0.540kg
106272 Golden Syrup	0.900kg

Stage 2

26703 Plain Flour	1.860kg
105659 Cinnamon	0.006kg
105663 Nutmeg	0.005kg
100224 Salt	0.003kg
106341 Bicarbonate of Soda	0.006kg

METHOD

1. Melt stage 1 ingredients on a low heat until all combined.
2. Using a paddle add stage 1 ingredients then stage 2 to mixing bowl and mix on 1st speed for 1 minute.
3. The Gingerbread mix is now ready to use. Create the walls and roof of your house and bake at 170 - 175ºC for 15 – 20 minutes.
4. Assemble the house and decorate as desired.
5. Shelf life is ambient 45 days



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.