

# Estrellas de Pan de Jengibre

Gingerbread Stars      **Equipment** – processor, large spoon, sifter, rolling pins, star shapes, scales, measuring cups, spoons, timber strips

## Ingredients

125 grams butter  
1/2 cup brown sugar  
3 tablespoons golden syrup  
2 Self Raising Flour  
3/4 cup plain flour  
2 teaspoons cinnamon  
1 teaspoons mixed spice  
1 tablespoon ginger  
1 egg

## Method

1. Combine flours, ginger, cinnamon, mixed spice, sugar and butter in a food processor. Process until mixture resembles bread crumbs.
2. Whisk golden syrup and eggs in a jug.
3. With the motor running add egg mixture and process until dough just comes together.
4. Turn onto the bench and knead gently until smooth.
5. Cut dough in half and wrap in plastic wrap and refrigerate or use straight away.
6. Roll out to a thickness of ½ cm. (You can use the timber strips as a guide)
7. Cut out shapes with the star cutters.
8. Line the trays with baking paper and place stars on them. (Paper can be reused)
9. Cook at 170 degrees for about 10 minutes. (set timer)

**Feliz Navidad**