

# Gold Medal Biscuits

A basic gingerbread cookie with a ribbon in the shape of a medal. They'd be great for a celebration tea party, perhaps you could make one for the 'World's No 1 Dad' for Father's Day, or just to mark an achievement or milestone.

## Gingerbread Recipe

2 cups flour  
1/2 tsp baking soda  
1 Tbsp Gregg's Ground Ginger  
1 cup (220g) firmly packed brown sugar  
150g butter  
1 egg, beaten

## Method

- Preheat oven to 180°C. Line 2 baking trays with baking paper.
- Sift flour, baking soda and ground ginger together and place in a bowl or food processor. Add brown sugar
- Add butter and rub in with fingertips or pulse in food processor until resembles fine bread-crumbs. Add egg and stir or pulse to mix. If the dough is too sticky, add a little more flour to the mix and wrap in cling wrap. Refrigerate for 30 minutes.
- Roll out on lightly floured surface or between 2 sheets of baking paper until 5mm thick. Using cookie cutters, cut circles and place on tray, poke a hole big enough to thread a ribbon through once cooked
- Bake gingerbread medals for 8-10 minutes or until cooked and golden. Remove from oven and cool on baking rack.
- Make icing by adding a few drops of food colouring and 1 1/2 tsp water to the icing sugar and decorate .

