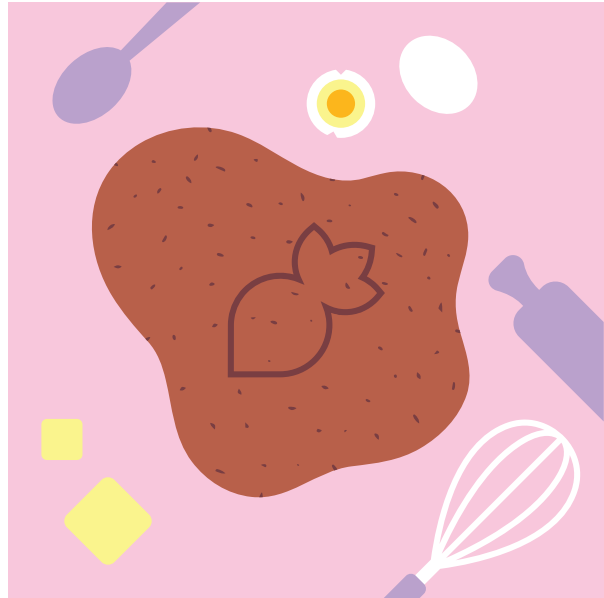


# Gingerbread dough

*The best recipes are inherited and even kept as family secrets. But this perfect combination of sweet, crispy and spicy is just so good that our Wunderer couldn't resist sharing it.*



## Ingredients

400 g maple syrup  
(or golden syrup)

150 g butter

200 g brown sugar

2 eggs

1 tsp of soda

1 tsp of baking powder

600 g plain flour

Spices 1 tsp of each:  
cinnamon powder, ground  
ginger, nutmeg powder,  
coriander powder,  
cardamom powder, black  
pepper (crushed), fragrant  
pepper (crushed)

## Preparation

1. Stir the syrup, butter and sugar in a small saucepan over low heat until the butter melts and the sugar dissolves.
2. In a large bowl or a larger saucepan mix the butter-sugar mixture with the half of the flour and all the spices. Stir until well combined. Set aside for 10 minutes to cool slightly.
3. Whisk the eggs separately, then add them to the dough, along with the soda and baking powder.
4. Slowly add the rest of the flour and keep stirring until well combined. The dough should be smooth and glossy, and stick to the spoon, leaving the vessel completely clean. If the dough is too sticky, add more flour, but not more than 800g in total.
5. Cover the dough with plastic wrap. Place in the fridge. The dough is ready for baking after 2 hours, but you can keep it in the fridge for 2-3 weeks to let it mellow and open those Christmas flavours.