



# SPICY GINGERBREAD STARS

<https://www.mainland.co.nz/recipe/spicy-gingerbread-stars.html>



**PREP TIME**  
**75 MINS**

**COOKING TIME**  
**20 MINS**

**SERVES**  
**30 STARS**

Spicy and soft but firm enough to post, these Gingerbread Stars, made with Mainland Unsalted Butter, make a great gift.

## Ingredients

- 125g Mainland Unsalted Butter
- 100g Runny honey
- 100g Caster sugar
- 320g Plain flour
- 1 tablespoon Ground ginger
- 2 teaspoons All Spice
- 1 teaspoon Bicarbonate of soda

## Icing

- 250g Icing sugar
- 2 tablespoons Lemon juice
- 2 teaspoons Mainland Unsalted Butter
- Decorations (to sprinkle)

## Method

1. Preheat oven to 180°C. Line a baking sheet with baking paper.
2. In a bowl placed over a saucepan of hot water, place 125g Mainland Unsalted Butter, 100g runny honey and 100g caster sugar. Stir until butter has melted and sugar has dissolved. Remove from heat.
3. Sift 320g plain flour, 1 tablespoon ground ginger, 2 teaspoons allspice and 1 teaspoon bicarbonate of soda. Stir into warmed mixture until a stiff dough is formed. Wrap in waxed paper or beeswax wrap; refrigerate for 20 minutes.
4. Roll out on between two sheets of greaseproof paper to 5mm thickness and cut into stars. Place on a greased baking sheet and bake 15 to 20 minutes, or until lightly browned. Cool on a wire rack.

## Icing

1. Sift 250g icing sugar into a small bowl.
2. Stir in 2 tablespoons lemon juice and 2 teaspoons melted Mainland butter until smooth.
3. Pipe icing onto cold biscuits, sprinkle with decorations if required.