

# *Haigh's Chocolate Gingerbread*

**Preparation time:** 15 mins + Chilling time | **Cooking time:** 8 mins | **Makes:** 30

3 cups (450g) plain flour  
1/4 teaspoon salt  
1 teaspoon bicarbonate of soda  
2 teaspoons ground ginger  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon cloves

125g unsalted butter  
1/2 cup (110g) brown sugar, firmly packed  
1 extra large egg, lightly whisked  
1/2 cup (125ml) golden syrup  
**200g Haigh's Milk Chocolate Pastilles**  
Red, white and silver sugar, to decorate

For the gingerbread, pour boiling water into a small saucepan about a third full and sit a small bowl on top. Add 80g pastilles and allow to stand until chocolate melts, stirring occasionally.

In a large mixing bowl, sift flour, salt, bicarbonate of soda, ginger, cinnamon, nutmeg and cloves together.

Using an electric mixer, beat butter and sugar together in a large bowl until light and fluffy. Add the egg, golden syrup and melted chocolate, beating until just combined. Slowly add the flour mixture, beating until mixture forms a smooth dough. Divide dough into two equal discs, cover in plastic wrap and refrigerate for 2 hours.

Preheat oven to 180°C (160°C fan-forced). Lightly grease 2 baking trays.

Roll dough to a thickness of 1cm between two sheets of baking paper.

Using Haigh's cookie cutters, cut out different shapes, making sure they are well spaced. Peel away dough from around the shapes and reuse. Place sheet of baking paper with gingerbread shapes onto prepared baking tray. Bake for 8-10 minutes. Allow to cool a little before transferring to a wire rack to cool completely. Repeat process until all the dough has been used.

To decorate, melt remaining chocolate following the instructions above. Drizzle the melted chocolate over the cooled gingerbread shapes and sprinkle with coloured sugar.



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