

Star Trek Gingerbreads

3 ¼ cups plain flour
1 tablespoon powdered ginger
1 teaspoon cinnamon
1 teaspoon baking soda
¾ cup butter
½ cup brown sugar
1 egg
½ cup golden syrup, treacle or molasses (I used golden syrup)
1 teaspoon vanilla essence

Mix together the flour, ginger, cinnamon, and baking soda and set aside. Cream together the butter and brown sugar until it is light and fluffy (about 5 minutes).

Add the egg into the butter/sugar mixture and mix well until it is combined. Add the vanilla and golden syrup/treacle/molasses and stir in.

Add half the dry ingredients and stir carefully until it is combined, then add the other half. Stir to combine but do not overmix.

Gather the dough into a shaggy ball and place onto a piece of plastic wrap. Wrap it up and place it in the fridge for a minimum of 2 hours (but you can leave it longer if needed).

When you are ready to cut the cookies out, heat the oven to 350°F. Roll to an even thickness by using two square dowels or rings around your rolling pin. I tend to roll them onto a piece of baking paper so I can transfer the whole thing to my baking tray when they're all cut out but some find it easier to transfer each cookie individually.

If desired, you can place the cookies in the freezer for 10 minutes before baking: this helps them keep their shapes. I didn't find this necessary and my cookies held their shape without this step but if you find them spreading, freezing them will help.

Bake the cookies for about 8 minutes or until they start to brown around the edges but not completely. This will ensure they stay chewy. Leave to cool on the baking tray for about 10 minutes, then transfer to a wire rack until completely cool.

Leave plain or decorate with royal icing (1 egg white mixed into icing sugar until a thick paste is formed) as desired. Serve to any passing Klingons (aka family members) with best wishes for the holiday season!