



12 Days of Sweetness

Redpath



Caramel Pear

Prep Time: 15 minutes
Cook Time: 10 minutes
Yield: 6 caramel pears



Something about pears during the holidays just makes us feel all warm inside. That's why nothing beats our recipe for Sugared Caramel Pears. Lovingly dipped in rich caramel sauce, this recipe is a delicious addition to your collection of sweet treats.

What you need:

- ⦿ 6 large pears, washed and dried
- ⦿ 1 cup + ½ cup (200 g + 100 g) Redpath® Granulated Sugar
- ⦿ 1 cup (217 g) Redpath® Dark Brown Sugar, packed
- ⦿ 1 cup (240 ml) golden corn syrup
- ⦿ 1 cup (240 ml) sweetened condensed milk
- ⦿ ½ cup (114 g) unsalted butter, softened
- ⦿ 1 tsp (6 g) salt
- ⦿ 1 tsp (5 ml) vanilla extract

How to prepare:

Line a baking sheet with foil or parchment paper and spray with cooking spray. Place ½ cup (100 grams) of Redpath® Granulated Sugar in a shallow dish.

In a large microwavable bowl, stir together 1 cup (200 grams) of Redpath® Granulated Sugar, brown sugar, corn syrup, condensed milk, butter and salt to combine (some pieces of butter in the mixture are fine).

Cook in microwave for six minutes, on high, stopping to stir after every two minutes. After six minutes, check the temperature with a candy thermometer. If the temperature is below 245°F (118°C) continue cooking in thirty second intervals until 245°F (118°C) is reached. If no thermometer is available,

a small spoonful of caramel can be dropped into a glass of cold water and, if at the correct temperature, should form a soft and pliable ball. Remove from heat and stir in the vanilla.

Holding a pear from the top, carefully dip the bottom three-quarters of the pear in the caramel, turning gently to coat. Hold pear over bowl and allow excess caramel to drip off. Roll the bottom half of the coated pear in the Redpath® Granulated Sugar and transfer to the prepared baking sheet to cool.

When all the pears are coated, refrigerate for 1 hour before serving. Sugared Caramel Pears will keep in an airtight container for up to three days (in the refrigerator).

Whipped Cream Snowflakes & Cocoa



It looks like it's snowing in our kitchen! All you need is a batch of fluffy whipped cream and a snowflake cookie cutter to make this festive delight. The perfect partner for a cup of hot chocolate, or even as a side to an everyday cup of coffee, try these today.

What you need:

- 2 cups (480 ml) heavy (35%) cream
- $\frac{3}{4}$ cup (90 g) Redpath® Icing sugar
- 1 tbsp (15 ml) vanilla extract

Prep Time: 20 minutes
Chilling Time: 2 hours
Yield: 24 3 inch snowflakes

How to prepare:

Line a baking sheet with parchment paper.

Chill a large bowl and electric mixer beaters in the freezer for 15 minutes. Pour the cream in the bowl and beat until soft peaks form. Add the Redpath® Icing Sugar and vanilla and beat to firm peaks.

Spread the whipped cream on the prepared baking sheet in an even layer about $\frac{1}{2}$ inch (2.5 centimetre) thick. Place in the freezer until firm; 2 hours.

Have a small bowl of hot water ready.

Dip a snowflake cookie cutter - we used a 3 inch (7.5 centimetre) cutter - in hot water for a few seconds; shake to remove excess water. Cut out snowflakes, dipping the cutter in the hot water as necessary. Transfer the Whipped Cream Snowflakes into an airtight container, placing a piece of parchment paper between layers. Store in freezer and use to garnish a cup of hot cocoa or coffee.

Whipped Cream Snowflakes will keep in the freezer for up to 3 weeks.

Chef's Tip

For peppermint Whipped Cream Snowflakes, add $\frac{1}{2}$ teaspoon (2.5 millilitres) peppermint extract and a couple drops of green food colouring, instead of the vanilla extract.



Candied Rosemary & Frosted Cranberries

Who doesn't love a homemade classic? Cranberries and rosemary make for the perfect decoration for cakes and centrepieces. They're also surprisingly easy to make! Add a homemade touch to your holiday decorations the Redpath way.

What you need for the Simple Syrup:

- ⊗ 1 cup (200 g) Redpath® Granulated Sugar
- ⊗ 1 cup (240 ml) water
- ⊗ 2 cups fresh cranberries, washed
- ⊗ 10 to 15 sprigs fresh rosemary

What you need for the Sugar Coating:

- ⊗ ½ to 1 cup (100 to 200 g) Redpath® Granulated Sugar

How to prepare the Simple Syrup:

In a small pot, combine the Redpath® Granulated Sugar with the water. Stir over medium-high heat until the sugar is dissolved. Bring to a simmer, turn off the heat and allow to cool to room temperature.

Transfer the cooled simple syrup into a bowl.

How to prepare the Sugar Coating:

Place the Redpath® Granulated Sugar into a shallow dish.

How to assemble the Candied Rosemary and Sugared Cranberries:

Carefully place the cranberries into the syrup and with a slotted spoon, stir the cranberries and ensure that all sides are coated.

In several batches, lift cranberries out of the syrup, draining off as much syrup as possible.

Place into the shallow dish of sugar. Moving the dish back and forth, ensure cranberries are completely coated with sugar. Set aside on a baking sheet, lined with parchment paper, to dry.

Once all of the cranberries are coated, strain syrup into a tall glass or alternatively, keep in the same bowl.

Have a wire cooling rack ready to place over a baking sheet.

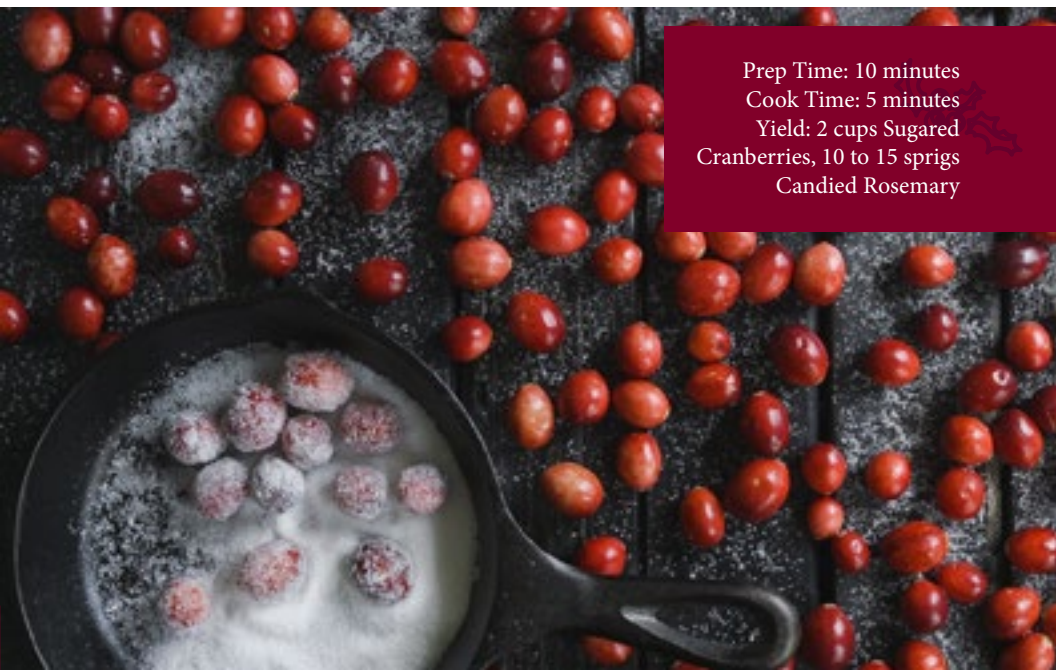
Dip the rosemary sprigs into the simple syrup and lightly shake off excess syrup. Drop sprigs into the dish of sugar. Move the dish back and forth to ensure the sprigs are generously covered. Use a spoon to help spoon the Redpath® Granulated Sugar over the rosemary. Transfer candied rosemary onto the wire cooling rack to dry.

Use the sugared cranberries and candied rosemary to decorate cakes, or use as part of centrepieces.

Chef's Tips

☉ To quickly drain the cranberries, lightly blot them with paper towels before placing into the dish of sugar.

☉ Leftover simple syrup can be used to moisten cake layers, or as an addition to mixed drinks.



Prep Time: 10 minutes
Cook Time: 5 minutes
Yield: 2 cups Sugared
Cranberries, 10 to 15 sprigs
Candied Rosemary

Prep Time: 15 minutes
Cook Time: 25 to 30 minutes
Yield: 8 cupcakes



Hot Cocoa Cupcakes

A cup of hot cocoa on a cold day warms our body, mind, heart and soul. That's why we put a twist on this classic concoction, with our very own Hot Cocoa Cupcakes. Warm yourself up this holiday season with this treat from the Redpath kitchen - and don't forget the candy cane!

What you need:

- ⊙ 1 ½ cup (188 g) all-purpose flour
- ⊙ 1 cup (200 g) Redpath® Granulated Sugar
- ⊙ 2 tbsp + 2 tsp (16 g) unsweetened cocoa powder
- ⊙ 1 tsp (5 g) baking soda
- ⊙ ½ tsp (3 g) salt
- ⊙ 1 cup (240 ml) cold water
- ⊙ ½ cup (80 ml) vegetable oil
- ⊙ 1 tbsp (15 ml) white vinegar
OR apple cider vinegar
- ⊙ 1 ½ tsp (7 ml) pure vanilla extract
- ⊙ 8 (125 ml / 4 oz) canning jars, sterilized
- ⊙ 1 cup (240 ml) firmly whipped cream
- ⊙ 8 mini candy canes

How to Prepare:

Preheat oven to 350°F (175°C). Spray 8 125 millilitre (4 ounce) canning jars with baking spray. Space the jars, evenly, into a 9 x 13 inch (23 x 33 centimetre) pan. Set aside.

In a medium bowl, whisk together the flour, sugar, cocoa powder, baking soda and salt.

Make a well in the dry ingredients, then pour in the water, oil, vinegar and vanilla. Stir everything together until the batter is smooth and no lumps remain.

Divide the batter evenly into the prepared jars. Pour boiling water into the pan, until the water reaches halfway up the sides of the jars. Carefully place the pan into the preheated oven.

Bake for 25 to 30 minutes, or until an inserted toothpick comes out clean. Let cupcakes cool completely in the water bath. Once cooled, carefully remove from the water bath.

Decorate the tops of the cooled cupcakes with the whipped cream. Garnish with a mini candy cane "handle" and serve immediately.

Almond Pinecones & Cake



Prep Time: 40 minutes
Cook Time: 1 minute
Yield: 10 to 15 pieces

What you need:

- ⊙ 3 ¼ cups + 1 tbsp (298 g) almond flour
- ⊙ 2 ¾ cups (330 g) Redpath® Icing Sugar
- ⊙ ¼ tsp (1 g) salt
- ⊙ 4 tsp (20 ml) almond extract
- ⊙ 2 tsp (10 ml) rose water
- ⊙ 1 tsp (5 ml) vanilla extract
- ⊙ 2 large egg whites
- ⊙ 1 cup (170 g) dark chocolate or semi-sweet chocolate chips
- ⊙ raw natural sliced almonds

How to prepare:

In a food processor, place the almond flour, icing sugar and salt together. Process the dry ingredients until there are no lumps and everything is evenly combined.

Add almond extract, rose water and vanilla extract. Pulse several times until mixture looks like coarse breadcrumbs.

Add egg whites and pulse until mixture comes together to form a dough, scraping down the sides of the bowl as necessary. If dough is too sticky to handle, add a small amount of Redpath® Icing Sugar and almond flour; process to combine.

Form dough into a disc and wrap tight with cling wrap.

Keep marzipan wrapped until ready to use.

Take a spoonful of marzipan, form it into a ball and pinch one end to form an egg shape.

Flatten one side (the long side) of the egg-shaped marzipan by gently tapping it against tabletop. This will be the base for the pine cones. Keep covered with cling wrap, and continue the process with the rest of the marzipan.

Once all the marzipan has been shaped, place chocolate chips into a microwaveable bowl. Melt the chocolate in the microwave, at 15 second intervals, stirring after each interval until chocolate is completely melted and smooth. Let cool slightly before dipping or spreading melted chocolate onto the rounded side of the marzipan. Leave the flat side uncovered.

Dip pointed end of a sliced almond into melted chocolate, starting at the fatter end, attach almond to the marzipan. Place a second almond, slightly overlapping the first sliced almond. Continue until the base looks like a fan and the marzipan is completely covered.

Repeat process with the rest of the chocolate covered marzipan.

Sugar Cookies



Sugar cookies have to be one of the most delicious, and versatile desserts coming out of our oven this holiday season. Decorated in multiple ways, this sugar cookie recipe is simply a classic.

What you need for: Basic Sugar Cookies

- ⦿ 5 cups (625 g) all-purpose flour
- ⦿ 2 tsp (10 g) baking powder
- ⦿ 1 tsp (6 g) salt
- ⦿ 2 cups (400 g) Redpath® Granulated Sugar
- ⦿ 1 ½ cups (341 g) unsalted butter, softened
- ⦿ 4 large eggs, room temperature
- ⦿ 1 tsp (5 ml) vanilla extract

How to Prepare:

In a medium bowl, whisk together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and Redpath® Granulated Sugar until pale and fluffy. Beat in the eggs one at a time, followed by the vanilla extract.

Add the dry ingredients to the butter mixture and stir until combined.

Divide dough into quarters. Form each quarter into a disk wrap in plastic, and chill dough for at least one hour (or overnight).

Preheat oven to 350°F (180°C).

Roll out dough on floured surface ¼ to ½ inch (6 - 8 millimetres) thick.

Cut into shapes with cookie cutters. Place cookies on parchment lined cookie sheets.

Refrigerate the sheets of cookies for about 10 minutes.

Bake until golden around the edges; about 10 – 12 minutes.

Cool cookies on pan for 5 minutes. Transfer cookies to a wire rack to cool completely, before decorating.

Prep Time: 30 minutes
Chilling Time: at least 1 hour
Cooking Time: 10 to 12 minutes
Yield: about 36 3 inch
(7.5 centimetre) cookies



What you need for: Royal Icing

- ⦿ 2 large egg whites
- ⦿ ½ tsp (2.5 ml) freshly squeezed lemon juice
- ⦿ pinch of fine sea salt
- ⦿ 1 tsp (5 ml) almond, vanilla or lemon extract
- ⦿ 3 ¾ cups (350 g) Redpath® Icing Sugar, sifted

How to Prepare:

In a large bowl and using an electric mixer on medium-high speed, beat the egg whites, lemon juice and salt until foamy and white.

Reduce the speed to medium-low and beat in the almond extract. Still on medium-low

speed, gradually beat in the Redpath® Icing Sugar, until all the sugar is incorporated and the mixture is smooth and glossy, about 7 minutes.

Increase the speed to medium-high, then beat for 2 minutes.

Melted Snowmen Cookies

- ⦿ 1 recipe Basic Sugar Cookies, cut into 3 inch (7.5 centimetre) circles, baked and cooled
- ⦿ 18 large marshmallows, cut in half
- ⦿ 1 recipe Royal Icing
- ⦿ food colouring
- ⦿ disposable piping bags

Place half the icing in a large piping bag.

Pipe the icing into a puddle shape, on each cookie, and press half a marshmallow in the icing - near the edge. Set cookies aside while colouring the icing.

Divide the remaining icing into as many bowls as the colours you want to use (we used blue, green, yellow, red, orange and black). Stir the colouring to each bowl until you've achieved the desired shade.

Fill piping bags with the coloured royal icing and use to create the snowman's facial features, stick arms and accessories.



Reindeer Cookies

- ⦿ 1 recipe Basic Sugar Cookies
- ⦿ ½ recipe Royal Icing
- ⦿ 72 mini regular or chocolate covered pretzels
- ⦿ red and brown candy coated chocolates
- ⦿ disposable piping bag

Roll out dough to $\frac{3}{8}$ inch (1 centimetre) thick. Cut into 3 inch (7.5 centimetre) circles and gently shape circles into a rounded teardrop shape. Chill, bake and cool.

Place royal icing in piping bag, and snip off the tip.

To make the antlers, use royal icing to adhere two pretzels to the wide end of the cookie. Dot two brown and one red candy coated chocolates with icing - to add the eyes and the nose.

Metallic Cookies

- ⦿ 1 recipe Basic Sugar Cookies, cut into desired shapes, baked and cooled
- ⦿ edible lustre dust, in metallic shades
- ⦿ vodka or clear extract (lemon, almond, coconut)
- ⦿ craft paint brushes

Place a spoonful of lustre dust in a small dish and mix with a few drops of vodka or extract (increase vodka or extract, as needed, to create a more transparent colour). Dip brush in the mixture and paint directly on the cookie as desired. Be creative and have fun!

Chef's Tip

Cookies can be stored in an airtight container at room temperature for up to 4 days, or frozen, with parchment paper between the layers, for up to 2 months.



Brownie Santa Hats

Prep Time: 30 minutes
Cook Time: 16 minutes
Yield: 24

What you need for: Mini Brownies

- ⊙ ¾ cup (94 g) all-purpose flour
- ⊙ 2 tbsp (12 g) cocoa powder
- ⊙ ¼ tsp (1 g) salt
- ⊙ ½ cup (113 g) unsalted butter
- ⊙ 1 tsp (2 g) instant espresso powder
- ⊙ ¾ cup (140 g) semi-sweet chocolate chips
- ⊙ ¾ cup (150 g) Redpath® Granulated Sugar
- ⊙ ¼ cup (54 g) Redpath® Golden Yellow Sugar, packed
- ⊙ 3 large eggs, at room temperature
- ⊙ 1 tsp (5 ml) vanilla extract
- ⊙ ½ cup (93 g) semi-sweet chocolate chips

What you need for: Santa Hats

- ⊙ 1 ¼ cup (300 ml) firmly whipped cream
- ⊙ 24 fresh strawberries (stems removed)

How to Prepare:

Preheat oven to 350°F (175°C). Spray 24 mini muffin cups with cooking spray.

In a medium bowl, whisk together flour, cocoa powder and salt; set aside.

In a medium saucepan, combine butter and espresso powder. Heat on low and stir until butter has melted. Add chocolate and stir constantly until mixture is smooth. Remove from heat and stir in both sugars; until combined. Let cool for 5 minutes.

In a separate bowl, whisk together eggs and vanilla. Add the chocolate mixture a little bit at a time.

Once all of the chocolate mixture has been incorporated, stir in the flour mixture until it is just combined. Fold in the chocolate chips.

Fill mini muffin cups ¾ full, using about 2 tablespoons (30 millilitres) of batter per cup. Bake for 16 minutes, or until a toothpick inserted in the centre emerges clean. Let cool completely before assembling.

Fit a large piping bag with a plain ½ inch (1 centimetre) piping tip and fill with whipped cream.

Squeeze about 1 teaspoon (5 millilitres) of whipped cream onto each brownie. Place a small dot of cream onto the tip of each strawberry and invert onto the brownies.

Store in an airtight container in the refrigerator for up to 4 days.

Prep Time: 30 minutes
Total Time: 3 ¼ hours
Yield: 14 to 16 servings

Chocolate Trees & Cake



Dark, rich and sweet, this Black Forest Cake recipe is sure to be a hit during the holidays. We wanted to give it an extra festive touch, though, so we whipped up a batch of Chocolate Trees to decorate the sides of this cake. Trees for the Black Forest, how sweet!

What you need for:

Chocolate Trees

- ⊙ 2 cups (340 g) dark or semi-sweet chocolate chips

Cherry Simple Syrup

- ⊙ ½ cup (120 ml) reserved syrup from jar of sour cherries
- ⊙ ½ cup (100 g) Redpath® Granulated Sugar
- ⊙ 2 tbsp (30 ml) Kirsch (optional)
- ⊙ 1 tsp (5 ml) almond extract

Stabilized Whipped Cream

- ⊙ ½ cup (80 ml) water, cold
- ⊙ 4 tsp (12 g) powdered gelatin
- ⊙ 3 cups + 3 tbsp (720 + 15 ml) heavy cream, divided
- ⊙ ¾ cup (90 g) Redpath® Icing Sugar
- ⊙ 1 tbsp (15 ml) vanilla extract

Chocolate Genoise:

- ⊙ 1 cup + 1 tbsp (119 g) cake flour
- ⊙ ¾ cup (75 g) cocoa powder
- ⊙ ½ tsp (3 g) fine sea salt
- ⊙ 8 large (400 g) eggs, room temperature
- ⊙ 1½ cup (289 g) Redpath® Dark Brown Sugar, packed
- ⊙ 2 tsp (10 ml) vanilla extract
- ⊙ 1 tsp (5 ml) almond extract
- ⊙ 6 tbsp (85 g) unsalted butter
- ⊙ 1 jar (796 ml) red sour pitted cherries, drained; reserve syrup
- ⊙ cherry simple syrup (recipe follows)
- ⊙ stabilized whipped cream (recipe follows)
- ⊙ dark chocolate, for shavings





How to prepare the Chocolate Trees

Place the chocolate chips into a medium sized microwaveable bowl.

Heat the chocolate at 15 to 20 second intervals on medium-high heat, stirring chocolate in between heatings. Heat only until just melted. Do not burn. Allow to cool slightly.

Transfer the still warm chocolate to a piping bag. When ready, snip the tip off.

Place a piece of aluminum foil or wax paper onto a baking sheet. Pipe/draw chocolate trees onto the foil or wax paper. Ensure that there are several different sized trees to decorate the cake with.

Place the baking sheet into the freezer for 5 minutes to allow the chocolate to quickly harden.

When ready to decorate the cake, carefully peel the foil or wax paper off the backs of the trees.

How to prepare the Cherry Simple Syrup

In a small saucepan, over medium heat, combine syrup and Redpath® Granulated Sugar. Stir until sugar dissolves. Remove from heat, stir in Kirsch (if using) and almond extract. Set aside to cool.

How to prepare the Stabilized Whipped Cream

Place bowl of stand mixer and whisk attachment into freezer to chill.

Meanwhile, in a small saucepan, pour in cold water and sprinkle gelatin over surface of water. Let gelatin bloom, about 5 minutes. Place saucepan over medium-low heat. Stir until gelatin dissolves, about 10 seconds. Set aside to cool slightly.

Place 3 cups (720 ml) of heavy cream, Redpath® Icing Sugar, and vanilla into chilled bowl. Whip on medium speed until thickened, about 2 minutes. Temper warm gelatin with 3 tablespoons (45 ml) of room temperature heavy cream, stirring to combine. In a steady stream, pour gelatin mixture into the heavy cream while continuously whisking on medium speed. Once all gelatin is poured in, increase speed to medium-high and whisk until stiff peaks form.

How to prepare the Black Forest Cake

Preheat oven to 350°F (175°C). Grease two 8 x 2 inch (20 x 5 centimetre) cake rounds, line bottoms with parchment paper. Grease parchment paper rounds and flour pans. Set aside.

In a medium bowl, measure out cake flour, cocoa powder, and salt. Sift dry ingredients onto a piece of parchment, set aside.

In a small saucepan or a microwaveable bowl, melt butter. Set aside to slightly cool. Add extracts to cooled butter. Stir to combine.

Meanwhile in bowl of stand mixer with the whisk attachment, whisk eggs until frothy. Add Redpath® Dark Brown Sugar. Combine eggs and sugar on medium-high speed for at least 5 minutes, until mixture thickens, doubles in volume, and becomes pale in colour.

Add one third of dry ingredients into the egg foam. With a spatula or a whisk, fold in dry ingredients. When almost completely folded in, add another third of the flour mixture. Repeat process



with the remainder of the flour mixture, fold until no dry lumps remain. Gradually drizzle butter into the batter while continuously folding it in.

Evenly divide the cake batter between the two prepared cake pans. Bake in preheated oven for 20 minutes or until cakes spring back when gently pressed.

Cool cakes in pan, about 10 minutes. Run a thin knife or small offset spatula around the edges to loosen cakes. Invert cakes, place right side up on a cooling rack to cool completely before using.

How to assemble the Black Forest Cake with Chocolate Trees:

Once cakes are cooled, slice off the rounded tops of the genoise with a sharp serrated knife. With a steady hand, slice genoise in half, creating four layers. Spoon half of the stabilized whipped cream into a piping bag fitted with a plain round tip. Place one cake layer onto a plate or turntable. With a pastry brush, generously brush the layer with the cherry simple syrup.

Starting from the centre, pipe concentric circles on genoise layer. Smooth cream with an offset spatula. To prevent cherries from seeping out from the edge of the cake, pipe another ring on top of the last ring piped. Sprinkle cherries onto single layer of whipped cream.

Place and gently press down the second layer of genoise on top of finished layer. Repeat process with the next two layers.

Spread a thin layer of whipped cream onto the top and sides of the cake, this is the crumb coat. Place into fridge to set up, about 15 minutes. Evenly spread the remaining whipped cream onto the tops and sides of the cake.

Decorate the sides of the cake with the chocolate trees and enjoy.

Chef's Tips

- ⦿ When beating eggs with sugar, use the medium-high setting on stand mixer. Too high of a speed will result in a foam that is unstable and the genoise will not rise properly. Make sure to beat egg mixture for at least 5 minutes for a stable foam that will hold while baking.
- ⦿ If brown sugar is unavailable, Redpath® Demerara Style, Golden Yellow, or Granulated Sugar can be substituted.
- ⦿ For a more “adults-only” black forest cake, drain (and reserve) some of the syrup from the jar of cherries, and add in ½ cup of kirsch or rum to cherries, stir and let soak overnight.



Prep Time: 25 minutes
Chilling Time: 20 minutes
Cook Time: 15 minutes
Yield: 48 cookies



Gingerbread Garland

What you need:

- ⊙ 1 cup (227 g) unsalted butter
 - ⊙ 1 cup (217 g) packed Redpath® Dark Brown Sugar
 - ⊙ 2 tbsp (36 g) finely grated fresh ginger
 - ⊙ 4 tsp (20 g) ground cinnamon
 - ⊙ 1 tbsp (15 g) ground ginger
 - ⊙ 1 tsp (5 g) ground cloves
 - ⊙ 2 large eggs
 - ⊙ 1 cup (250 ml) molasses, room temperature
 - ⊙ 6 ½ cups (781 g) all-purpose flour
 - ⊙ 1 skewer or thin straw
 - ⊙ 1 tsp (6 g) salt
 - ⊙ 1 tsp (5 g) baking powder
 - ⊙ thin festive ribbon or twine
- + Make the icing from page 9

How to Prepare:

In the bowl of a stand mixer fitted with a paddle attachment or in a large bowl using an electric mixer, cream butter and Redpath® Dark Brown Sugar on medium speed until fluffy; about 4 minutes.

Mix in the ginger and spices.

Add the eggs one at a time, allowing the first to fully incorporate before adding the second.

Mix in the molasses.

Sift together flour, salt, and baking powder. Add 1 cup (125 grams) at a time to the sugar mixture, mixing on low speed until each addition is just combined.

Shape dough into two disks and wrap each tightly in plastic wrap. Let dough chill for at least 1 hour.

Preheat oven to 350°F (175°C). Roll out dough on a lightly floured surface or between two sheets of parchment paper to about ¼ inch thick.

Use desired cookie cutters to cut out decorative shapes - we used a 3 ½ inch (9 centimetre) tall gingerbread man cutter - and transfer to cookie sheets lined with parchment paper. With a straw or the flat end of a skewer, poke two holes just below the “shoulders” of the gingerbread men, these will be the holes where the ribbon or twine will go through.

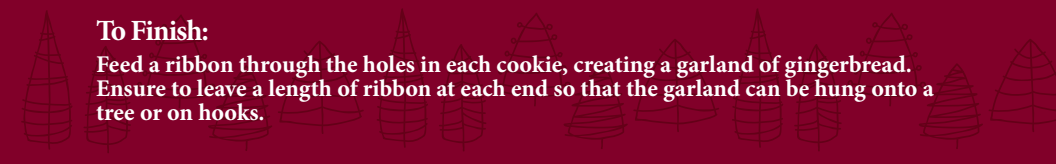
Place the baking sheet of cut-out cookies in the freezer for 20 minutes. Don't skip this step. Chilling the cookies before baking helps them keep their shape, as it prevents them from spreading too much while in the oven.

Bake gingerbread until lightly golden, about 15 minutes, rotating the trays halfway through. Larger pieces will take longer to bake, so be sure to check on the smaller pieces after 10 minutes to make sure they don't burn. Let all the pieces cool on wire racks.

Decorate cooled gingerbread cookies with the royal icing. Allow the icing to harden.

To Finish:

Feed a ribbon through the holes in each cookie, creating a garland of gingerbread. Ensure to leave a length of ribbon at each end so that the garland can be hung onto a tree or on hooks.





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