



### INGREDIENTS

- 500g Roberts Gingerbread Mix
- 150g Butter - Melted
- 4tsp Water
- 6tb Golden Syrup
- 500g Satin Ice Fondant - Football Colours
- Roberts Edible Glue
- Cornflour for dusting
- Roberts Non Pareils - Football Colours
- Royal Icing - Optional

### MATERIALS

- Roberts Fleximat
- Roberts Thickness Guide - White or Black
- Baking paper, rolling pin
- Gingerbread Cutter
- 2 - 3 flat baking trays
- Cake Decorators Brush

## ESSENTIAL INGREDIENTS







### PRE HEAT OVEN

Pre Heat oven to 150°C fan forced.

### MELT & MIX

Place 500g Gingerbread Dry Mix in a medium size bowl and make a well in the centre. Melt the butter in a microwave safe jug. Add in golden syrup and water and stir until combined. Add to the dry mix and stir with a spoon until the dough comes together.

### ROLL & REST

Divide the dough into two pieces. Place a sheet of baking paper on top of the Roberts Flexi Mat. Place one piece of dough on top and cover with a second piece of baking paper. Using the white Roberts Thickness Guides and a rolling pin, roll out the dough (6mm thickness). Slide the dough onto a flat baking tray and refrigerate for 10 minutes.

### CUT

Remove the top sheet of baking paper and cut into desired shapes. Remove excess dough (excess dough can be re rolled).

### BAKE

Bake for approximately 17 minutes for large Gingerbread or 15 minutes for smaller sized biscuits. Cool completely before decorating.

### DECORATE WITH FONDANT

To create footy jumpers in your team colours - roll, cut and stick Satin Ice fondant pieces together with a small amount of Edible Glue. Attach each jumper to the

### DECORATE WITH SPRINKLES

Pipe dots of Royal Icing onto your Gingerbread then sprinkle with coloured Non Pareils.

Leave to set then serve.

