

Gingerbread Cookie Mix Gift Packets by Next to Nicx by Nicola Pravato  
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### GINGERBREAD COOKIE KIT



1



2



3



1. Combine contents of jar 1, packet 2 and **1.5 tablespoons of water** in a saucepan and bring to the boil.  
2. Remove from heat and add packet 3 and **140 grams of butter** (cut into cubes) until well combined. Add packet 4 in 4 batches, stirring until a dough forms.  
3. Wrap dough in cling film and refrigerate for **at least an hour**.

4. Roll out dough on a floured surface to about 5mm thick.  
5. Cut into desired shapes and place on baking sheet. Place back into refrigerator for additional 15 minutes.  
6. Bake in 180 degree Celsius oven for 8-10 minutes and allow to cool on a baking rack. Decorate with icing and sugar sprinkles.

4



5



6



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