



sugar & spice

gingerbread



Ginger Kisses Mini Kit  
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Shabby Art Boutique



For personal  
use only.





3 cups plain flour  
120 butter chopped  
1/2 cup bicarbonate of soda  
1/2 cup ground cloves  
1/2 cup ginger  
1/2 cup brown sugar  
1/2 cup syrup  
1/2 cup cinnamon



# GINGERBREAD COOKIES

## CRUMPETS.

**INGREDIENTS.**—½ pint of water, 2 oz. of yeast, 2 oz. of salt, 2 oz. of sugar, 1 teaspoonful of tartar.

**METHOD.**—Dissolve exactly the same as for bread, and stir for 10 minutes.

Cover the bowl with a cloth. At the end of the hour, drop a spoonful of the mixture into a hot pan, and leave for another 1 hour. Then get a buttered pan.

beat the mixture, and re-heat it. Bake in a moderate oven for 10 minutes.

crumpets. When cooked on one side, turn over with a knife, and when done take a clean cloth to cool. Crumpets should be toasted as far as possible.

**TIME.**—1 hour. **AVERAGE COST.**—1s. 6d.

## DROP SCONES.

**INGREDIENTS.**—3 oz. of butter, 3 oz. of sugar, 1 teaspoonful of tartar, ¼ teaspoonful of soda, ½ teaspoonful of salt, ½ pint of milk.

currants, 3 of mixed preserved fruit and cream the mixture.

When done allow to stand for one or more days, then cover with almond icing, and coat with royal and transparent

**METHOD.**—Pass the flour, salt, cream of tartar and soda through a sieve into a bowl.

Put in the sugar and mix with a wooden spoon. Add the milk and stir for 10 minutes.

Put in the butter and mix with a wooden spoon. Add the egg and mix with a wooden spoon.

Put in the yeast and mix with a wooden spoon. Add the salt and mix with a wooden spoon.

Put in the soda and mix with a wooden spoon. Add the tartar and mix with a wooden spoon.

**TIME.**—1 hour. **AVERAGE COST.**—1s. 6d.

# GINGERBREAD AND

## PLAIN GINGERBREAD.

**INGREDIENTS.**—1 lb. of treacle, 2 lb. of flour, 1 lb. of butter, 1 lb. of sugar, 1 lb. of molasses, 1 lb. of yeast, 1 lb. of salt.

**METHOD.**—Put the sugar into a bowl, and mix with the treacle, and add the other ingredients.

Put the mixture into a tin, and bake in a moderate oven for 1 hour.

When done, take out with a knife, and cut into squares. These are very nice with a little butter.

**INGREDIENTS.**—4 eggs, 1 lb. of sugar, 1 lb. of flour, 1 lb. of butter, 1 lb. of molasses, 1 lb. of yeast, 1 lb. of salt.

**METHOD.**—Sift and warm the flour, beat the butter up with the eggs for 20 minutes, flavour with vanilla essence to taste, and stir the flour in lightly. Spread on a buttered baking tin, and bake in a moderate oven for 1 hour.

When done, take out with a knife, and cut into squares. These are very nice with a little butter.

**INGREDIENTS.**—1 lb. of flour, 1 lb. of butter, 1 lb. of sugar, 1 lb. of molasses, 1 lb. of yeast, 1 lb. of salt.



little salt, beating the whole mixture with a wooden spoon; then put it into a buttered tin, set it to rise for another hour.

Time.—1 hour. AVERAGE COST, 1s. 6d.

prepared cochineal. If it be put on the fire, it will be as they are with drawn. In the oven, the icing will become hard by the time the cakes are cold. On very thin cakes, such as wafering, the icing

or ur (230) Pour cold require whisk (1 lb.) bread (1 lb.) the yo (1 lb.) little oven (1 lb.) TIM (1 lb.) COST, (1 lb.) RUSK (1 lb.) INC (1 lb.) oz. of (1 lb.) of bre (1 lb.) eggs, (1 lb.) ME (1 lb.) ES (1 lb.) pfu (1 lb.) flour, (1 lb.) powd (1 lb.) ME (1 lb.) cream (1 lb.) egg-y (1 lb.) some (1 lb.) Put t (1 lb.) add (1 lb.) well, (1 lb.) of va (1 lb.) bring (1 lb.) Finet (1 lb.) add (1 lb.) vanil (1 lb.) to a (1 lb.) hour. (1 lb.) Tr (1 lb.) 9d. (1 lb.) VICT (1 lb.) INC (1 lb.) oz. of (1 lb.) 3 egg (1 lb.) powd (1 lb.) ME (1 lb.) yolks (1 lb.) and c (1 lb.) melte (1 lb.) powd (1 lb.) thro (1 lb.) the re (1 lb.) milk (1 lb.) drops (1 lb.) whisk (1 lb.) them (1 lb.) pour (1 lb.) batte (1 lb.) Bake (1 lb.) about (1 lb.) in hal (1 lb.) repiac (1 lb.) toget



