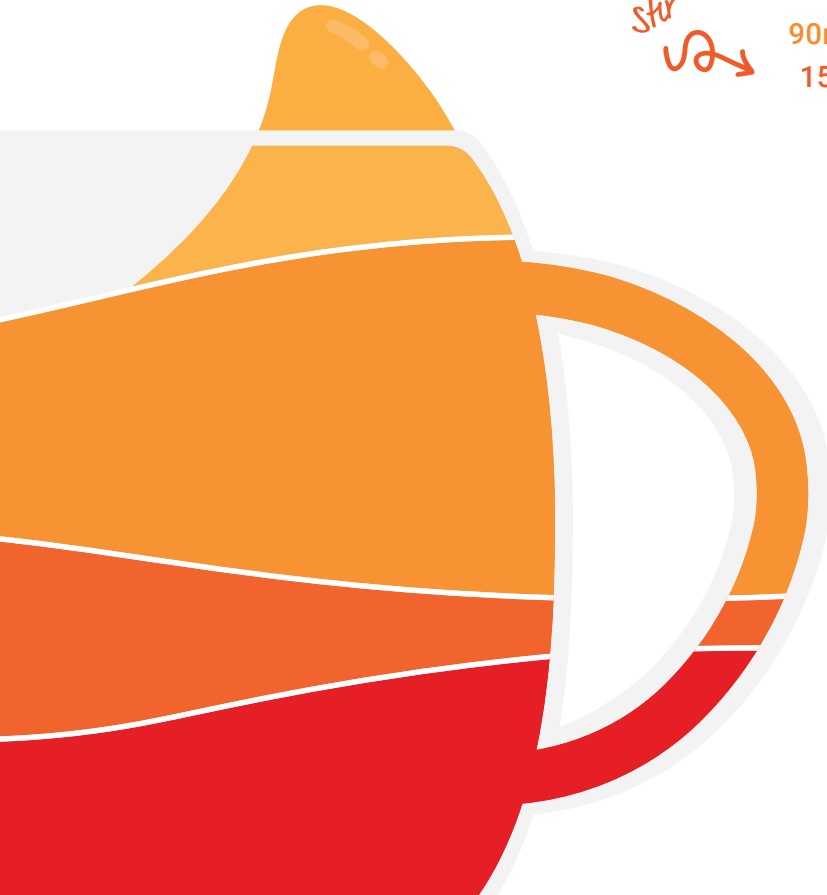


MOSCOW MULE

Stir
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1 Lime Wheel
90ml Ginger Beer
15ml Lime Juice
60ml Vodka





GINGERBREAD

1. Process flour, spices and butter until mixture is crumbly. Add sugar, treacle and 2 eggs to mixture to combine. Knead dough on floured surface until smooth. Enclose in plastic wrap and refrigerate for 1 hour.
2. Preheat oven to 180°C/160°C fan-forced.
3. Roll dough between sheets of baking paper until 5mm thick. Peel away the top layer of paper and use cookie cutters to create shapes from the dough. Place onto the oven tray and bake for approx. 12 minutes. Repeat until all the dough has been cooked. Transfer all shapes to wire racks to cool.
4. Make the icing by beating egg whites with an electric mixer until frothy. Gradually beat in sifted icing sugar. Decorate the gingerbread as you please!

4.5C Self-Raising Flour

3t Ground Ginger

2t Ground Cinnamon

1.5t Ground Clove

1t Ground Nutmeg

185g Butter

1C Brown Sugar

0.5c Treacle

2 Eggs

2 Egg White

3C Icing Sugar

Bake ↗

