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**cookie baking instructions
& checklist**

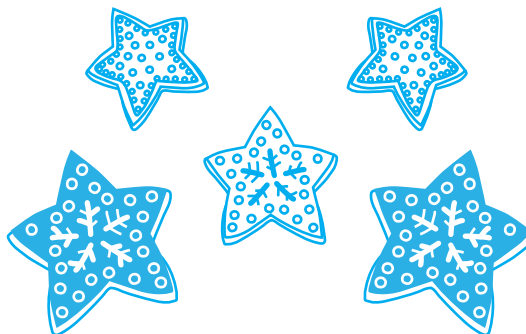
recipe:

gingerbread cookies

- 140 grams Unsalted Butter (Cold / Refrigerated)
- 100 grams Light Brown Sugar
- 1 Large Egg (Cold / Refrigerated)
- 3/4 teaspoons Vanilla Extract
- 105 grams Black Treacle
- 415 grams Plain Flour
- 0.50 teaspoon Baking Soda
- 0.50 teaspoon Salt
- 1.50 tablespoons Ground Ginger
- 2 teaspoons Ground Cinnamon
- 0.50 teaspoon Ground Allspice

additional icing

- 75 grams Icing Sugar
 - 1-2 tablespoons Milk
 - 1 teaspoon Golden Syrup
 - 0.50 teaspoon Vanilla Extract or Almond Extract
 - Optional Food Colouring
1. Mix together the Milk and Icing Sugar until it is blended.
 2. Add the Golden Syrup & the chosen flavouring.
 3. Add food colouring as you choose.



box contents checklist:

- Instructions Booklet & Recipe Card
- Cookie Mix Jar
- Lyle's Black Treacle
- Vanilla Essence
- Sugar
- Baking Spoon
- Rolling Pin
- Star Cookie Cutters
- Baking Sheets
- Dr Oetker White Icing & Nozzle Set
- Icing Sugar
- Sprinkles
- Christmas Tree Ribbon
- Candy Canes
- Hot Chocolate
- Marshmallows

Please note that 1 Large Egg and 140 grams of Unsalted Butter is required for this recipe but could not be provided for food safety reasons. Additional plain flour may be required for rolling.

If you are missing anything listed in the contents, let us know as soon as possible by emailing:

louise.sturman@polestarinteractive.com

Or calling:
+44 (0) 115 911 6699.

1. preparation:

1.1. the night before

Place the unsalted butter and 1 large egg in the fridge the night before. This is so the dough will be cold enough to be cut and put in the oven without losing its shape during the baking.

Wash the equipment provided (baking spoon, rolling pin, cookie cutters) in warm soapy water.

1.2. on the day

Set out your ingredients and the equipment you will need to make the dough.

ingredients

- Cookie Mix Jar
- Sugar Jar
- 105 grams of Lyle's Black Treacle (weighed out)
- 1 teaspoon of Vanilla Essence
- 1 Large Egg (keep in fridge until required)
- 140 grams of Butter (weigh out and keep in fridge until required)
- Plain Flour (for rolling out cookies).

equipment

- 2 x Mixing Bowls
- Cookie Rolling Surface (a clean chop ping board will do)
- Measuring Spoons
- Baking Trays
- Baking Spoon (provided)
- Rolling Pin (provided)
- Cookie Cutters (provided)
- Baking Sheets (provided).

notes

- An electric mixer can be used
- Pre-heat your oven to 175° Celsius
- Line baking trays with baking sheets.

2. baking:

- 2.1. In the first mixing bowl, empty the cookie mix jar and stir together until the flour and spices are blended.
- 2.2. In the second mixing bowl, add the unsalted butter and sugar, mix until it comes together. If using an electric mixer, use the paddle attachment and the lowest speed. You may need to scrape down the sides a few times to get butter to mix.
- 2.3. Add the large egg and 1tsp of vanilla essence to the butter and sugar. Mix until the egg and vanilla are incorporated into the butter and sugar. If using an electric mixer, use the lowest possible speed.
- 2.4. Add in the 105g of molasses and just mix until evenly distributed. If using an electric mixer, again use the lowest speed.
- 2.5. Gradually add the flour mixture to the wet ingredients and mix until it comes together. If using an electric mixer, use the lowest speed.
- 2.6. Lay down a baking sheet on your cookie rolling surface and sprinkle with flour.
- 2.7. Take a small amount of dough at a time and use your rolling pin to roll out the dough until 0.5cm to 1cm thick depending on how chunky you like your cookies.
- 2.8. Cut out the star-shaped cookies using the cookie cutters provided. Remember to add holes to your cookies so they can be displayed later.
- 2.9. Place on the covered baking trays. Bake in the oven for 8-10 minutes. Once removed from the oven, set aside on the baking trays for 5 minutes. After 5 minutes, move to a cooling rack. When cold, start decorating.

3. decorating:

ingredients & equipment

- Dr Oetker White Icing & Nozzle Set
 - Icing Sugar
 - Vanilla Essence
 - Sprinkles
 - Mixing Bowl (optional)
 - Clean surface for decorating
- 3.1. Get together with family members to lend a hand on decorations! Start when cookies are completely cooled.
 - 3.2. Follow directions on the Dr Oetker White Icing & Nozzle Set to use the ready-made icing.
 - 3.3. Use the icing sugar and vanilla essence to create your own icing. Recipe provided at the recipes section of this booklet.
 - 3.4. Use the sprinkles to create unique designs. Leave until icing is set and store cookies in a sealed container.

4. cookies-n-chill:

ingredients & equipment

- Candy Canes
 - Hot Chocolate & Marshmallows (provided)
 - Christmas Ribbon (provided)
 - Christmas Tree
 - Recommended: Christmas Music & Movies
- 4.1. Select your best star-cookies and the candy canes provided. Display on your Christmas tree using the Christmas Tree Ribbon provided.
 - 4.2. Take photos of your tree and cookies and post onto LinkedIn with the hashtags [#ChristmasCookieChallenge](#) and [#PolestarCookies](#) (there will be a prize!)