



Gingerbread Baubles



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Introduction

Get ready to bring a taste of festive cheer with these delightful gingerbread baubles. Perfect for decorating your holiday table or gifting to friends and family, these treats are not only visually appealing but also deliciously spiced. Make your celebrations sweeter with this fun and creative recipe that the whole family can enjoy.

Detailed Ingredients with measures

- 500g of flour
- 250g of honey
- 250g of brown sugar
- 200g of butter
- 2 eggs
- 1 tablespoon of baking soda
- 2 tablespoons of ground ginger
- 1 tablespoon of cinnamon
- A pinch of salt
- 200g of icing sugar (for decoration)
- Colored sprinkles or edible glitter (for decoration)

Prep Time

The preparation time for these gingerbread baubles takes approximately 30 minutes, allowing you to mix the ingredients and shape the dough.

Cook Time, Total Time, Yield

- Cook Time: 10-12 minutes
- Total Time: About 40-45 minutes
- Yield: 20-25 gingerbread baubles



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Detailed Directions and Instructions

Step 1: Prepare the Dough

Start by combining honey, sugar, and butter in a saucepan. Heat the mixture over low heat until the ingredients are fully melted and combined. Allow the mixture to cool slightly.

Step 2: Mix Dry Ingredients

In a separate bowl, mix together flour, baking soda, and spices like ginger, cinnamon, and cloves. Make sure the dry ingredients are well combined.

Step 3: Combine Mixtures

Once the honey mixture has cooled, add it to the dry ingredients. Knead the dough until it is smooth and all ingredients are well incorporated.

Step 4: Chill the Dough

Wrap the dough in plastic wrap and refrigerate it for at least 30 minutes to make it easier to roll out.

See also [Fruit Sponge Cake](#)

Step 5: Roll Out the Dough

After chilling, take the dough out and roll it out to a thickness of about 0.5 cm. Use various round cookie cutters to create shapes for the ornaments.

Step 6: Bake the Cookies

Place the cut-out shapes on a baking sheet lined with parchment paper. Bake in a preheated oven at 180°C (356°F) for about 10-12 minutes, or until lightly golden.

Step 7: Cool the Cookies

Remove the cookies from the oven and let them cool completely on a wire rack.

Step 8: Decorate the Ornaments

Once cooled, you can decorate the cookies using icing or edible decorations as desired.

Step 9: Assemble the Ornaments

Use a small drill or a skewer to pierce a hole at the top of each ornament. Thread a ribbon through each hole to hang.

Step 10: Store or Hang

Your gingerbread ornaments are now ready! You can hang them on a Christmas tree or store them in a container for later use.

Notes

Storage Tips

These ornaments can be stored in an airtight container for several weeks.

Customization Ideas

Feel free to experiment with different spices and decorations based on your preferences.

Safety Note

If the ornaments are for decoration only, ensure that any icing or decorations used are non-toxic.



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Cook techniques

1. Melting Chocolate

Melting chocolate is essential for coating the gingerbread bombs. Use a double boiler to gently heat the chocolate, ensuring it doesn't seize up. Stir continuously for a smooth consistency.

2. Mixing Dough

When mixing the gingerbread dough, it's crucial to blend the dry and wet ingredients thoroughly. Use a wooden spoon or a mixer to ensure an even texture, avoiding over-mixing which can lead to tough cookies.

See also Yogurt Mousse

3. Rolling and Shaping

Roll the dough to an even thickness using a rolling pin. Use cookie cutters for shaping. Ensure the dough is chilled to maintain its structure while cutting out shapes.

4. Baking

Preheat the oven to the desired temperature and bake the gingerbread for the recommended time. Monitor closely to prevent overbaking, as they should remain soft and chewy inside.

5. Decorating

For decoration, use melted chocolate or icing to create designs on the gingerbread bombs. Allow each layer to set before adding additional decorations for a polished look.

6. Storing

Store the finished gingerbread bombs in an airtight container to maintain their freshness. They can be kept at room temperature or in the refrigerator, depending on the type of filling used.

FAQ

Can I use different types of chocolate for coating?

Yes, you can use dark, milk, or white chocolate as per your preference.

How long can I store the gingerbread bombs?

They can be stored for up to two weeks if kept in an airtight container.

Can I add nuts or dried fruits to the filling?

Absolutely! Customize the filling with nuts or dried fruits for added flavor and texture.

Is it necessary to chill the dough before rolling it out?

Chilling the dough helps in handling, preventing it from sticking and maintaining its shape when cut.

What can I use instead of chocolate for decorating?

You can use royal icing, fondant, or colored sugar for decorating if you prefer alternatives to chocolate.



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Conclusion

The gingerbread balls offer a delightful combination of flavors and textures, making them a perfect treat for the holiday season. Their festive appearance and aromatic spices will surely bring joy to any gathering. By following the provided recipe, you can create these charming sweets that will enchant both adults and children alike. Enjoy sharing them with friends and family, or even gift them for an added personal touch.

See also [Parmesan Black Pepper Biscuits Recipe](#)

More recipes suggestions and combination

Chocolate-Dipped Gingerbread Balls

Elevate your gingerbread balls by dipping them in melted chocolate. This adds a rich flavor and an appealing glossy finish.

Spiced Nut Variations

Incorporate a mix of spiced nuts into the filling for a crunchy texture and additional flavor dimension.

Cream Cheese Frosting

Top the gingerbread balls with a tangy cream cheese frosting for a delightful contrast to the sweetness of the gingerbread.

Fruit and Nut Stuffing

Experiment with a stuffing made from dried fruits and nuts for a healthier alternative that still feels festive.

Glazed Lemon Version

Add a citrus twist by glazing the gingerbread balls with a lemon icing, providing a zesty flavor that complements the spices perfectly.



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