

# GREATER DANDENONG CAROLS

Bringing Christmas Home



**FRIDAY 10 DECEMBER 2021**  
**7.30PM TO 8.30PM**

 **GREATER  
DANDENONG**  
*City of Opportunity*



## Online Concert

**Friday 10 December, 7.30pm - 8.30pm**

The Greater Dandenong Carols will be presented via Zoom, where you can see others and be seen!

Denis Walter is back to host the Greater Dandenong Carols, featuring many great acts such as Mixed Signals acapella, Aaron Lee from The Voice, the Greater Dandenong Band and of course our special guest Santa. Santa will be speaking with children on the night, so dress up in your best Christmas outfit to catch Santa's eye!

To register scan the QR code below.



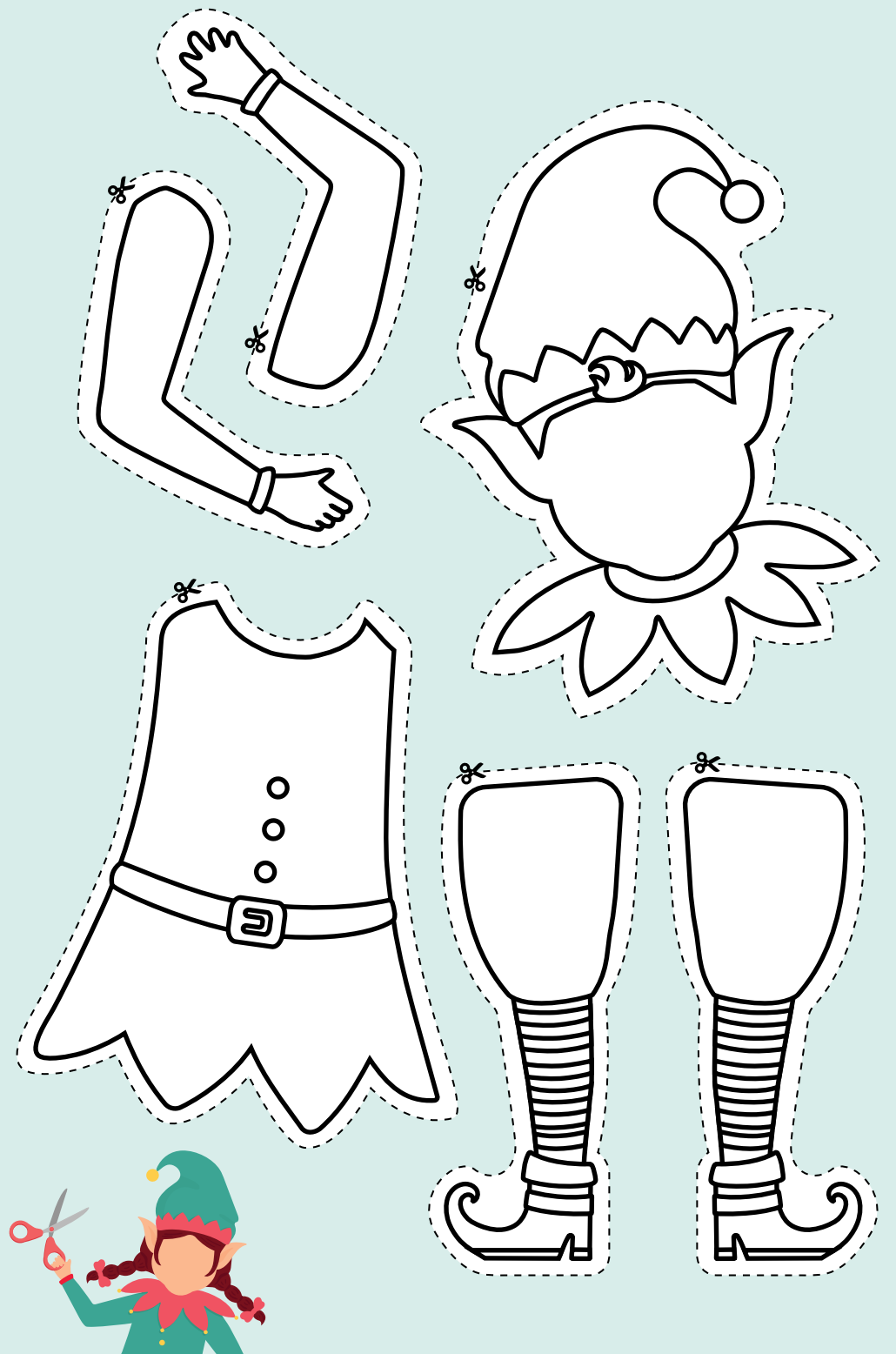
## The Sneaky Elf Competition

**The Sneaky Elf shows up in the most unexpected places.**

Colour in, cut out and send us a photo of the Sneaky Elf hiding around your home for your chance to win a Christmas gift. Submissions close Sunday 12 December, 11.59pm. Open to all residents of Greater Dandenong.



To pre-register for the online concert and competition visit [greaterdandenong.vic.gov.au/carols](https://greaterdandenong.vic.gov.au/carols)





# Gingerbread cookies

Bake some gingerbread cookies to enjoy during the Carols with us!

## Ingredients

- 85 g ( $\frac{1}{3}$  cup) brown sugar
- 100 g (3  $\frac{1}{2}$  oz) treacle or dark molasses
- 100 g (3  $\frac{1}{2}$  oz) golden syrup or light molasses
- 115 g (1 stick) unsalted butter at room temperature
- 2 tsp ground ginger
- 1  $\frac{1}{2}$  tsp ground cinnamon
- 1 tsp allspice
- $\frac{1}{2}$  tsp ground cloves
- $\frac{1}{4}$  tsp salt
- 2 tsp baking soda
- 1 egg
- 440 g (3  $\frac{1}{2}$  cups) plain flour plus more for dusting and rolling

## Simple Icing:

- 250 g | 2 cups icing sugar
- 2 tbsp water or as much as needed
- 1 tsp vanilla extract optional

## Instructions

### Make the gingerbread cookie dough

1. Preheat the oven to 170C (340F) and line 3 trays with baking paper (you will need to bake the cookies in batches).
2. Put the sugar, treacle, golden syrup, butter, spices and salt in a large bowl. Microwave in 30 second bursts until the butter is melted.
3. Stir in the baking soda and then the egg.
4. Gradually add all the flour, stirring with a wooden spoon.
5. Use your hands to mix the last of the flour into the dough, adding more if required to create a non sticky, dough the consistency of Play Doh.
6. Divide the dough into chunks.
7. Roll out the dough and cut out cookies using your favourite cutters.
8. Carefully lift the cookies and arrange on your prepared cookie sheet, spaced slightly apart.
9. Bake for 12-14 minutes until the cookies just start to colour a little at the edges. Smaller cookies will need between 8-10 minutes.
10. The cookies will still be a bit soft when out of the oven. Carefully transfer to a wire rack to cool.

### Simple Icing

Put the icing sugar in a bowl and gradually add enough water until you have a thick glaze. Stir in the vanilla if using. Decorate the cookies leaving it to dry completely before storing them.

