

Gingerbread Men:

Ingredients:

- 350g of plain flour
- 1tsp of bicarbonate soda
- 2tsp of ground ginger
- 1tsp of ground cinnamon
- 125g of butter
- 175g of light soft brown sugar
- 1 free-range egg
- 4tbsp of golden syrup



1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/350F/Gas4. Line two baking trays with grease proof paper.
4. Roll the dough out to 0.5cm in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray. Leaving a gap between them.
5. Bake for 12-15 minutes, or lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations.



By Ms Canavans Class

