

Gingerbread men recipe

Ingredients

350 g (12 oz) plain flour
1 teaspoon bicarbonate of soda
2 teaspoons ground ginger
100 g (4 oz) butter
175 g (6 oz) sugar (white or brown)
1 egg
4 tablespoons golden syrup

Utensils

large mixing bowl
knife
wooden spoon
cup
fork
rolling pin
gingerbread man cutter
baking tray
wire rack

Method

Before you start, heat the oven to 190 °C or Gas Mark 5. Grease the baking tray with a little butter.

1 Put the flour, bicarbonate of soda and ginger into the mixing bowl.

2 Cut the butter into small pieces and add it to the bowl. Rub it in gently, until there are no lumps.

3 Stir in the sugar.

4 Break the egg into the cup and beat it with a fork. Add the beaten egg and syrup to the bowl and mix everything together with a wooden spoon.

5 Use your hands to push the mixture together to form a soft lump of dough.

6 On a floured surface roll out the dough to $\frac{1}{2}$ cm thick.

7 Use the cutter to cut out gingerbread men. Put them on the baking tray.

8 Bake the gingerbread men in the oven for 10 minutes.

9 Remove the tray from the oven and let it cool for about 5 minutes. Use a knife to lift the gingerbread men off the tray and onto the wire rack.

10 When the gingerbread men have cooled, use the icing to give each one a mouth and to stick currants on for eyes and buttons.