

S1 Baking Club

gingerbread lollies

Ingredients

- 50g margarine
- 30g brown sugar
- 1 egg beaten
- 125g plain flour
- 1/2 teaspoon bicarbonate of soda
- 1 teaspoon ground ginger
- 1 tablespoon syrup



Method

1. Pre-heat the oven to 180°C.
2. Cream butter and brown sugar until soft using a wooden spoon.
3. Stir in beaten egg, syrup, sieved flour, ground ginger and bicarbonate of soda and mix to give a soft dropping consistency.
4. Roll out dough to 1/2cm thick. Cut out rounds and place them over the lollipop sticks on a baking tray.
5. Bake for 15-20 minutes.
6. Allow to cool and decorate with melted chocolate and sprinkles.