

THE GINGER BREAD MAN

Try this at home and keep me in a sealed box and you can play with me again and again.

Remember DO NOT EAT ME

Gingerbread Play Dough



- 1 Cup of Flour
- 1/2 Cup of Salt
- 1/2 Tbsp. Ground Ginger
- 1/2 Tbsp. Ground Cinnamon
- 1 Tbsp Vegetable Oil
- 1/2 Cup of Water

Mix together and knead until smooth.

Make and eat me! Share with your family. Can you get all the ingredients from the cupboard? Can you measure them all into the bowl? Will you be careful with the icing sugar?

Easy gingerbread men

Makes: 10 gingerbread men

110g margarine
405g plain flour, sifted
1 teaspoon bicarbonate of soda
1/2 teaspoon ground ginger
4 tablespoons water

110g dark brown soft sugar
1 teaspoon salt
1/2 teaspoon ground cinnamon
275g black treacle
Icing sugar to decorate

Method

Prep:20min > Cook:12min > Extra time:1hr chilling > Ready in:1hr32min

1. Cream margarine and sugar. Sift flour with salt, bicarbonate of soda and spices. Blend flour mixture into creamed mixture alternately with treacle and water. Chill at least 1 hour.
2. Preheat oven to 180 C / Gas 4.
3. Roll dough to 5mm thick. Cut with large 15 to 20cm gingerbread men cookie cutters. Lift onto lightly greased baking tray with broad fish slice.
4. Bake above oven centre for about 12 minutes or until biscuits spring back lightly in centre. Do not overcook, they won't stay soft. Remove from trays. Cool on wire racks
5. Use icing sugar to decorate. Follow instructions on box. Add sweets for eyes & buttons