

How to make



Gingerbread Men

THIS SIMPLE GINGERBREAD MEN RECIPE IS A GREAT ONE FOR KIDS TO BAKE ON A RAINY DAY!



HERE'S WHAT YOU DO

1. Preheat the oven to 180C/350F/Gas 4 and line two baking trays with greaseproof paper.
2. Sift flour, ginger, cinnamon and bicarbonate of soda and mix together in a mixing bowl. Add the butter and rub the mixture together until it looks like breadcrumbs, then stir in the sugar.
3. Lightly beat the egg and golden syrup together, add to the mixture and beat until the mixture clumps together. Tip the dough out onto a floured surface and knead until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
4. Using a rolling pin, roll the dough out to about 0.5cm thickness on a lightly floured surface. Cut out the gingerbread men shapes using cutters and place on the baking tray.
5. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray to cool. When cooled, decorate with icing and cake decorations!

YOU'LL NEED:

- 350g PLAIN FLOUR
- 1 tbsp BICARBONATE OF SODA
- 2 tbsp GROUND GINGER
- 1 tbsp GROUND CINNAMON
- 125g BUTTER

- 175g LIGHT SOFT BROWN SUGAR
- 1 EGG
- 4 tbsp GOLDEN SYRUP
- ICING
- CAKE DECORATIONS
- GINGERBREAD MEN CUTTERS

