

Gingerbread

INGREDIENTS

- 350g plain flour (plus extra for rolling out)
- 1 teaspoon bicarbonate of soda
- 2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 125g butter
- 175g light soft brown sugar
- 1 egg
- 4 tablespoons golden syrup
- Icing and buttons for decoration

DIRECTIONS

Preheat oven to 180°C and line baking trays with greaseproof paper.

Measure out the flour, bicarbonate of soda, ginger and cinnamon into a large bowl and mix with a wooden spoon. Add the butter and continue mixing until it looks like breadcrumbs. Add in the sugar.

Lightly beat the egg and golden syrup together in a separate bowl before adding to the main mixture.

Tip the dough out onto a lightly floured surface and knead until smooth. Wrap in cling film and leave to chill in the fridge for 15 minutes.

Roll the dough out until it is 5mm thick. Use cutters to make the gingerbread people shapes. Place on the baking trays leaving a gap between them.

Bake for 12-15 minutes until golden brown. Transfer to wire racks to cool.

Decorate the biscuits with icing and buttons.

SHOPPING LIST

Plain flour
Bicarbonate of soda
Ground Ginger
Ground Cinnamon
Butter
Light soft brown sugar
Egg
Golden Syrup
Icing
Buttons

