



Gingerbread People



Ingredients

- 350g plain flour
- 175g light soft brown sugar
- 100g butter
- 1 medium egg
- 4 tsp golden syrup
- 1 tsp bicarbonate of soda
- 1 $\frac{1}{2}$ tsp ground ginger
- Icing
- Decorations, such as small sweets, chocolate buttons or raisins

Equipment

- Gingerbread person cutter
- Rolling pin
- Oven
- Baking tray
- Large mixing bowl
- Wooden spoon





Step 1



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

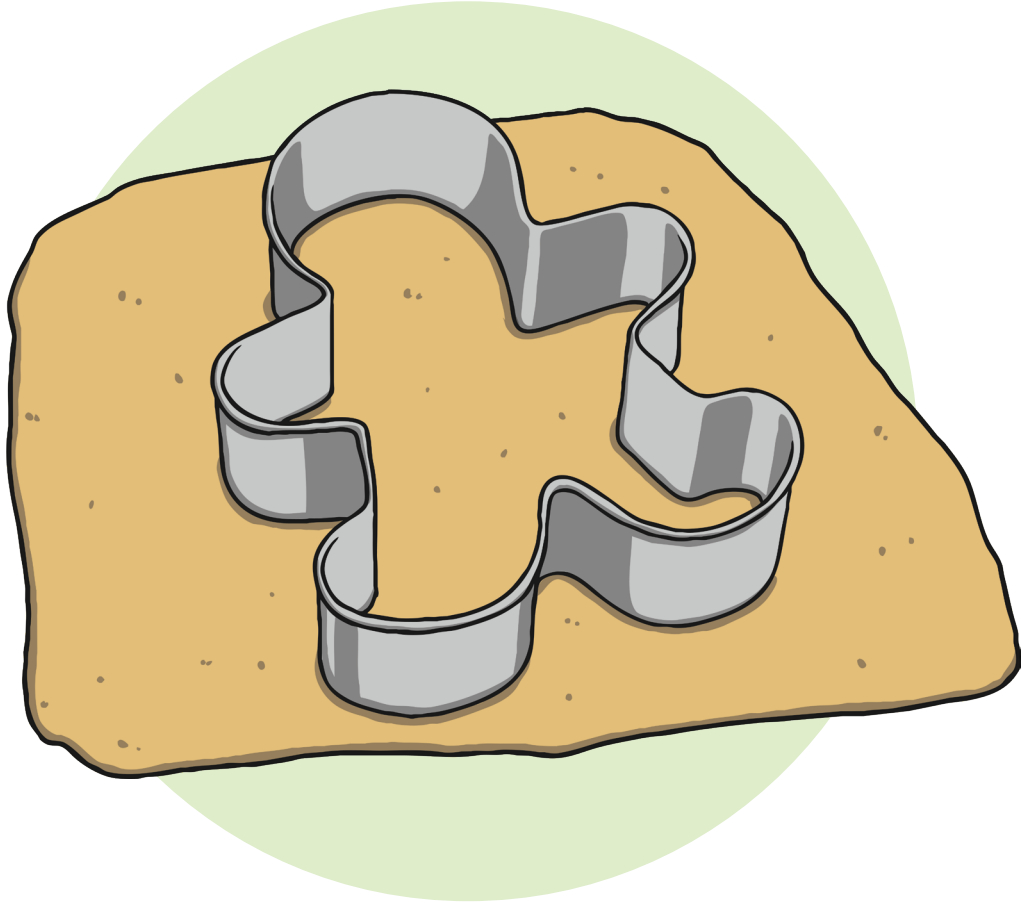
Mix it together with your fingertips until it is
crumbly.

Add the sugar, syrup and egg.

Mix until it forms a firm dough.



Step 2



Preheat the oven to 180°C or Gas Mark 4.

Dust your work surface with flour.

Using the rolling pin, roll out the dough until
it's about 5mm thick.

Using the gingerbread person cutter, cut out the shapes.

Makes around 20 biscuits.



Step 3



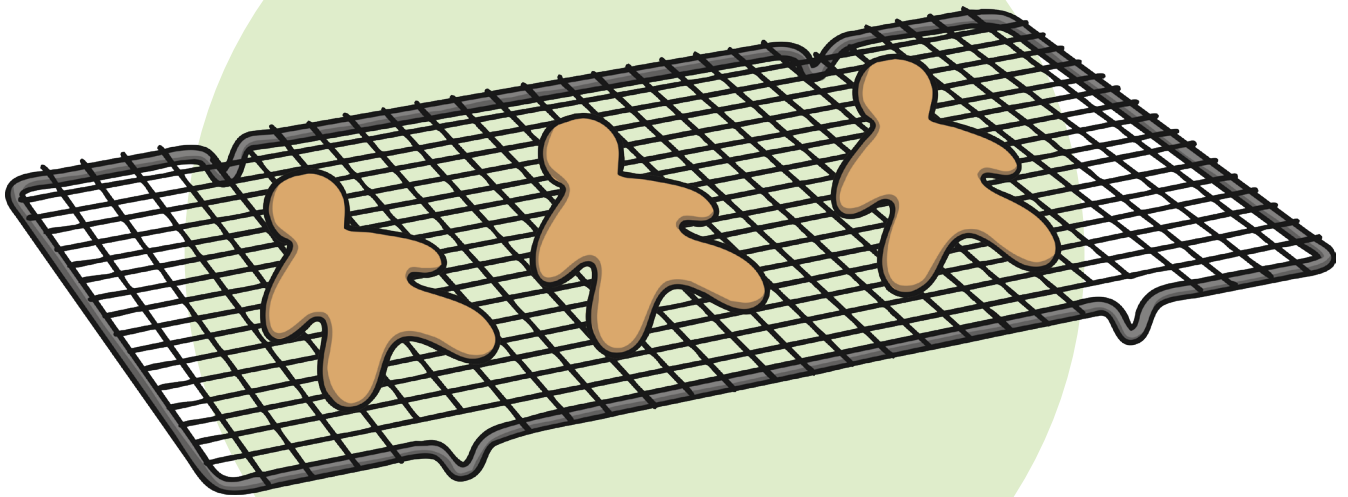
Place the dough shapes 2cm apart on a greased or non-stick baking tray. This means they won't spread into each other.

Using oven gloves, an adult should place the tray in the preheated oven.

Bake your gingerbread people for 15 minutes.



Step 4



Place the baked gingerbread people onto a cooling rack.

While they are cooling, gather together the items you want to decorate your gingerbread people with.

You could use raisins, chocolate drops, chocolate buttons and more!



Step 5



Decorate your gingerbread person using icing and your chosen decorations, such as chocolate buttons and raisins. You can use the icing to hold the decorations in place.