

Making Gingerbread Men

Use the command words below to write a list of instructions for making Gingerbread Men.

What you will need:

Equipment	Ingredients
1 rolling pin	350g plain flour
1 gingerbread man cutter	175g soft brown sugar
1 bowl	115g butter
1 baking tray	1 egg
1 cooling rack	4 tbsp golden syrup
	1 tsp bicarbonate of soda
	2 tsp ground ginger



How to make the biscuits:

1. Put the flour, butter, ginger and bicarbonate of soda into a mixing bowl. Mix it together with your fingertips until it is crumbly.
2. Add the sugar, syrup and egg.
3. Mix until it forms a firm pastry mix.
4. Pre-heat the oven to 180°C to Gas Mark 4.
5. Dust your work surface with flour. Using the rolling pin, roll out the pastry until it's about 5mm thick.
6. Using the pastry cutter, cut out the gingerbread man shapes.
7. Place the cut out pastry 2cm apart on a greased or non-stick baking tray. This means they won't spread into each other. Using oven gloves, place the tray in to the pre-heated oven for 10-12 minutes. An adult can do this for you.
8. Place the baked gingerbread people onto a cooling rack.
9. Whilst they are cooling, gather together the items you want to decorate your gingerbread people with. You could use smarties, raisins, buttons etc.
10. Put a blob of icing on the Gingerbread person where you want to put a decoration, then stick the decoration on top.