Gingerbread men recipe

Ingredients

350 g (12 oz) plain flour

1 teaspoon bicarbonate of soda

2 teaspoons ground ginger

100 g (4 oz) butter

175 g (6 oz) sugar (white or brown)

1 egg

4 tablespoons golden syrup

For decoration

tubes of icing (or make your own)

currants

Utensils

large mixing bowl

knife

wooden spoon

cup

fork

rolling pin

gingerbread man cutter

baking tray

wire rack

Method

Before you start, heat the oven to 190 ° C or Gas Mark 5. Grease the baking tray with a little butter.

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

2   Cut the butter into small pieces and add it to the bowl. Rub it in gently, until there are no lumps.

3   Stir in the sugar.

4   Break the egg into the cup and beat it with a fork. Add the beaten egg and syrup to the bowl and mix everything together with a wooden spoon.

5   Use your hands to push the mixture together to form a soft lump of dough.

6   On a floured surface, roll out the dough to $^1/_2$ cm thick.

7   Use the cutter to cut out gingerbread men. Put them on the baking tray.

8   Bake the gingerbread men in the oven for 10 minutes.

9   Remove the tray from the oven and let it cool for about 5 minutes. Use a knife to lift the gingerbread men off the tray and onto the wire rack.

10 When the gingerbread men have cooled, use the icing to give each one a mouth and to stick currants on for eyes and buttons.