

Gingerbread man recipe



Ingredients

350g plain flour

175g light brown sugar

100g butter or margarine

1 medium egg

4 tablespoons of golden syrup

1 teaspoon bicarbonate of soda

3 teaspoons of ground ginger

Currants and icing to decorate

Method

Put the flour, butter, ground ginger and bicarbonate of soda into a mixing bowl. Rub in with your fingers.

Add the golden syrup, sugar and egg. Mix it up until you have firm dough.

Using a rolling pin, roll out the dough until about 5mm thick and cut out your gingerbread man.

Grease a baking tray with a little butter and place your gingerbread man onto the tray. Don't lay them too close to each other.

Press some currants into the gingerbread man's face for eyes and a mouth.

Bake at 180 for between 10 and 15 minutes.

Remove from the tray when they have cooled a little and place on a cooling tray.

When cold decorate with icing.