



Make a Gingerbread Man!

You need:

- ☆ 75g unsalted butter
- ☆ 100g dark brown soft sugar
- ☆ 75g golden syrup
- ☆ 1 egg
- ☆ 250g plain flour
- ☆ 1 tsp bicarbonate of soda
- ☆ 1.5 tsp ground ginger



TOP TIP!

Use your Gingerbread Men cookies to act out the end of our Issue 2 Fairy Tale!

1. When the butter is at room temperature, chop it into small cubes and cream it in a large bowl with the brown sugar.
2. Add the golden syrup and the egg, and mix them in well.
3. Sift the flour, bicarbonate of soda and ginger into the bowl and fold them in with a wooden spoon.
4. Mix until the dough is firm, then wrap the dough in clingfilm and pop it in the fridge for at least 30 minutes.
5. Line a baking sheet with parchment and preheat your oven to gas mark 4/180°C.
6. Sprinkle your work surface and dust your rolling pin with flour, then roll out the refrigerated dough to around 4mm thick.
7. Use a gingerbread man cutter to cut shapes out of the dough.
8. Transfer each gingerbread man to your baking sheet, then bake in the oven for 12 to 15 minutes.
9. Leave the cookies to firm up for a bit before moving them to a wire cooling rack.
10. When cool, use writing icing and sweeties to decorate each cookie.