


Gingerbread people

 Caution: Check for allergies

 20 biscuits

Ingredients

- 350g plain flour
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 125g butter
- 175g brown sugar
- 1 egg
- 4 tbsp golden syrup



Method

1. Mix the flour, bicarbonate of soda, ginger and cinnamon in a mixing bowl. Add the butter and rub together until the mixture looks like breadcrumbs, then add the sugar.
2. Beat the golden syrup and egg together in a small bowl. Add this to the mixing bowl and mix with a rounded knife until the mixture starts to clump together. Knead the dough briefly until smooth. Place the dough in cling film and put in the fridge for 15 minutes.
3. Preheat the oven to 180°C. Line two baking trays with greaseproof paper.
4. Lightly flour a work surface and roll the dough out to a depth of 0.5cm. Cut out gingerbread people shapes and place them on the baking trays. Make sure you leave gaps between them as the dough will spread.
5. Bake the gingerbread for 12–15 minutes, or until golden brown. Leave them on the tray for 10 minutes then move them to a wire rack to finish cooling. You could decorate the finished biscuits with icing if you choose.