

Gingerbread People



Ingredients

- 350g/ 12oz plain flour, plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 125g/ 4½oz butter
- 175g/ 6oz light soft brown sugar
- 1 free-range egg
- 4 tbsp golden syrup

Decorations

- Writing Icing
- Cake Decorations

Method

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into a bowl. Add the butter and mix together until your mixture looks like breadcrumbs, then stir in the sugar.
2. In a separate bowl, beat the egg and golden syrup together, add to your mixture and stir until it starts to clump together. Tip the dough out and knead until it is smooth. Wrap in cling film and put it in the fridge to chill for 15 minutes.
3. Preheat the oven to 180C/160C Fan/Gas 4 and line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/ ¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread shapes and place on the baking tray, leaving space in between them.
5. Bake for 12–15 minutes, or until lightly golden-brown. When cooled, decorate with writing icing and cake decorations.