

# Gingerbread people



## Ingredients

200g plain flour  
75g brown sugar  
50g butter or margarine  
1 x 15ml spoon golden syrup  
½ x 5ml spoon bicarbonate of soda  
1 x 5ml spoon ground ginger  
1 egg  
glace cherries/currants and  
icing to decorate



## Equipment

Weighing scales, baking tray, mixing bowl, sieve, small bowl, fork, small saucepan, measuring spoons, wooden spoon, rolling pin, flour dredger, biscuit cutters, oven gloves and cooling rack.



## Method

1. Preheat the oven to 180°C or gas mark 4. Grease a baking tray.
2. Sieve the flour, ginger and bicarbonate of soda into a mixing bowl.
3. Whisk the egg in a small bowl using a fork.
4. Gently melt the butter, syrup and sugar together in a small saucepan. Do not allow to boil.
5. Add the syrup mixture and the beaten egg to the flour.
6. Mix to form a soft dough.
7. Allow the mixture to cool.
8. Roll out the dough to 0.5 cm thick on a floured work surface.
9. Cut into gingerbread shapes and carefully place on the baking tray.
10. Decorate with currants or cherries.
11. Bake for 8-10 minutes. Carefully remove from the tray and allow to cool thoroughly on a cooling rack.
12. Pipe icing on top to decorate.