

Ingredients

Makes: 15 Makes 15 - 25 depending on size of cutters used (i used mini)

- 350g plain flour
- 100g butter
- 5 1/2 teaspoons ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon bicarbonate soda
- 175g light brown soft sugar
- 4 tablespoons golden syrup
- 1 medium egg

Method

Prep:30min › Cook:15min › Ready in:45min

1. Preheat the oven to 180 C / Gas 4.
2. Put the flour, butter, ginger, cinnamon and bicarbonate of soda in a mixing bowl. Mix it all together with fingertips until crumbly. Add the sugar, syrup and egg and mix until it forms a firm pastry mix.
3. Using the rolling pin, roll out the pastry to about 5mm thick. Make sure the surface and the rolling pin are well dusted with flour. Use gingerbread men cutters to cut out shapes.
4. Place the cut out pastry on a greased or non-stick baking tray.
5. Bake in the preheated oven until golden, about 15 minutes. Check after 10 minutes. Gingerbread may be ready after 12 minutes in a fan assisted oven.
6. Enjoy :)

Tip

If you use smaller gingerbread cutters, you can make double the gingerbread men than you would with big cutters! (See picture)