

Christmas gingerbread men

Warning

Make sure you are safe when you cook this recipe.

Do not use a hob or oven without the help of an adult.

Remember to wash your hands before you start!



Ingredients

(Makes 15 biscuits)

- 350g plain flour
- Half a teaspoon of ground ginger
- 1tsp baking soda
- 100g vegetable margarine
- 175g soft light brown sugar
- 1 egg
- 4 tbsp golden syrup
- Extra flour to dust your rolling surface

List of cooking utensils needed

- Weighing scales
- Large mixing bowl
- Wooden spoon
- Tablespoon (tbsp)
- Teaspoon (tsp)
- Rolling-pin
- A clean flat space to roll-out the dough
- Gingerbread men biscuit cutters
- Large non-stick baking tray
- Oven gloves

To serve

Gingerbread men are a sweet and spicy Christmas treat. They can be enjoyed with a warm or cold drink and shared with friends and family. Lots of people like to make an extra batch of biscuits to decorate the Christmas tree or to give as gifts.

Instructions

1. First weigh and measure everything on the list.
2. Now put the flour, ginger and baking soda into the large mixing bowl.
3. Add the margarine and rub into the dry ingredients until a soft crumbly mixture develops.
4. Now add the sugar and egg. Stir in the syrup and continue to rub the ingredients together until they form a dough.
5. Next, knead the dough so it is smooth and firm. Try to make sure there are no cracks in the dough as this can make it fall apart.
6. Pre-heat your oven at 190 °C .
7. Dust your rolling space with the extra flour and place the dough in the centre.
8. Using your rolling-pin, roll the dough to create a flat, smooth surface that is about 5 mm thick.
9. Next, cut out your gingerbread men using the biscuit cutters.
10. Carefully lift the biscuits on to the baking tray and bake in the oven for 10 to 15 minutes until they turn a golden brown colour.
11. Use oven gloves to remove the baked biscuits from the oven. Allow to cool and decorate as you like!