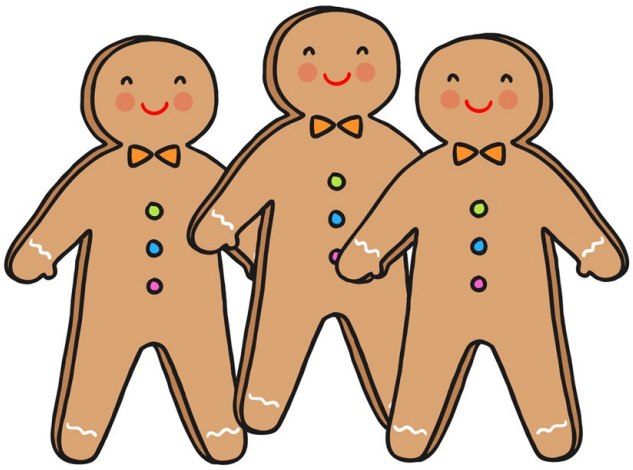
# Gingerbread People



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## You will need:

Rolling pin
Gingerbread man cutter
Sweets of your choice for decoration
350g plain flour
175g light soft brown sugar
100g butter
1 medium egg
4 tbsp golden syrup
1 tsp bicarbonate soda
1 ½ tsp ground ginger
Icing

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## 1



Put the flour, butter, ginger and bicarbonate of soda into a mixing bowl.

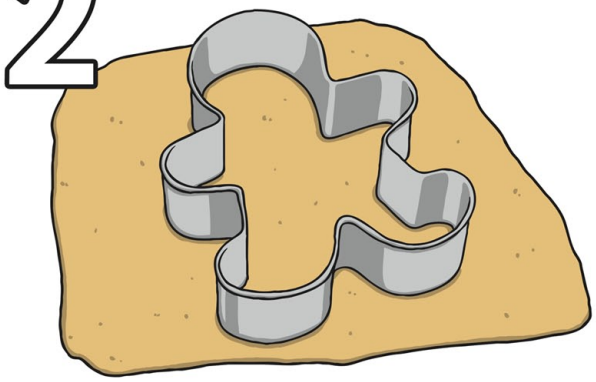
Mix it together with your fingertips until it is crumbly.

Add the sugar, syrup and egg.

Mix until it forms a firm pastry mix.

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## 2



Preheat the oven to 180 °C or Gas Mark 4.

Dust your work surface with flour.

Using the rolling pin, roll out the pastry until it's about 5mm thick.

Using the pastry cutter, cut out the shapes.

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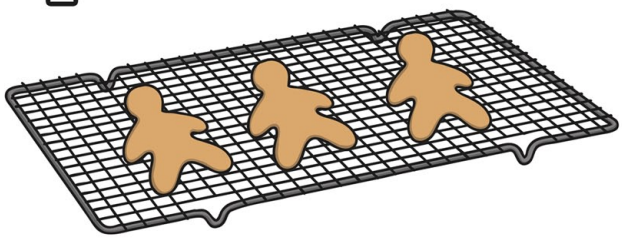


Place the cut-out pastry 2cm apart on a greased or non-stick baking tray. This means they won't spread into each other.

Using oven gloves, an adult should place the tray in the preheated oven.

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4



Place the baked gingerbread people onto a cooling rack.

Whilst they are cooling, gather together the items you want to decorate your gingerbread people with.

You could use raisins, chocolate drops, chocolate buttons and more!

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5



Put a blob of icing on the gingerbread person where you want to put a decoration, and then stick the decoration on top.

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