

Gingerbread Friends



Ingredients

- 350g plain flour.
- 2 tsp ginger, ground.
- 1 tsp bicarbonate of soda.
- 100g butter.
- 175g soft light brown sugar.
- 1 egg.
- 4 tbsp golden syrup.
- Different colour icing tubes or you can make your own icing with icing sugar and water
- Plus a few icing eyes and a handful of jelly tots for buttons!

Method

1. Ask your grown-up helper to help you melt the butter, golden syrup and sugar in a pan over a medium heat. Slowly stir until all the ingredients have melted then set aside to cool. Once the mixture has cooled slightly, pour it carefully into a mixing bowl.
2. Sieve in the plain flour, bicarbonate of soda and ground ginger. Then add the egg and stir to create a soft dough. The dough needs to be mixed well so you can use your hands, but make sure you have washed them well first!
3. Once you have your dough, pop the bowl into the fridge to chill for 15 minutes. This helps your gingerbread friends keep their shape in the oven.
4. Pre heat the oven 190°C (fan 160) / gas mark 5
5. After 15 minutes, place the chilled dough on a floured surface and roll it out to about the thickness of a pound coin.
6. Use a people shaped cookie cutter to cut out shapes. If you have a heart shaped cutter, you can cut out a few hearts too! If you don't have cookie cutters, you could cut around a mug.
7. Place your cut out shapes onto a baking tray and bake for 10 minutes.
9. Once cooked and golden take out of the oven. Leave the gingerbread friends to cool completely before icing.
10. Now you can decorate! Use colourful icing tubes to draw funky outfits on your gingerbread friends. Or you can make your own colourful icing, by using icing sugar, food colouring and a little water. Finish them off with some happy faces and sweet buttons.