



Gingerbread Shapes

Preparation time: 30 mins to 1 hour
Cooking time: 10 to 30 mins
Serves 20



Remember to ask
a grown-up for help

Ingredients

350g/12oz plain flour, plus extra for rolling out
1 tsp bicarbonate of soda
2 tsp ground ginger
1 tsp ground cinnamon
125g/4½oz butter
175g/6oz light soft brown sugar
1 free-range egg
4 tbsp golden syrup
Writing icing
Cake decorations



Method

- 1** Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl. Add the butter and mix until it looks like breadcrumbs (mix as if you are making crumble). Once it looks like breadcrumbs stir in the sugar.
- 2** Lightly beat the egg and golden syrup together and mix until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
- 3** Ask a grown-up to preheat the oven to 180C/350F/Gas 4 and line two baking trays with greaseproof paper.
- 4** Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread shapes and letters and place on the baking tray, leaving a gap between them.
- 5** Ask a grown-up to put them in the oven and bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling.
- 6** When cooled decorate with the writing icing and cake decorations.