

Making gingerbread men



Ingredients

60g brown sugar

300g self raising flour

2 teaspoons ginger

1 egg

125g butter

90g golden syrup

Currants, cherries and

orange peel

Making gingerbread men



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2 teaspoons ginger

1 egg

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90g golden syrup

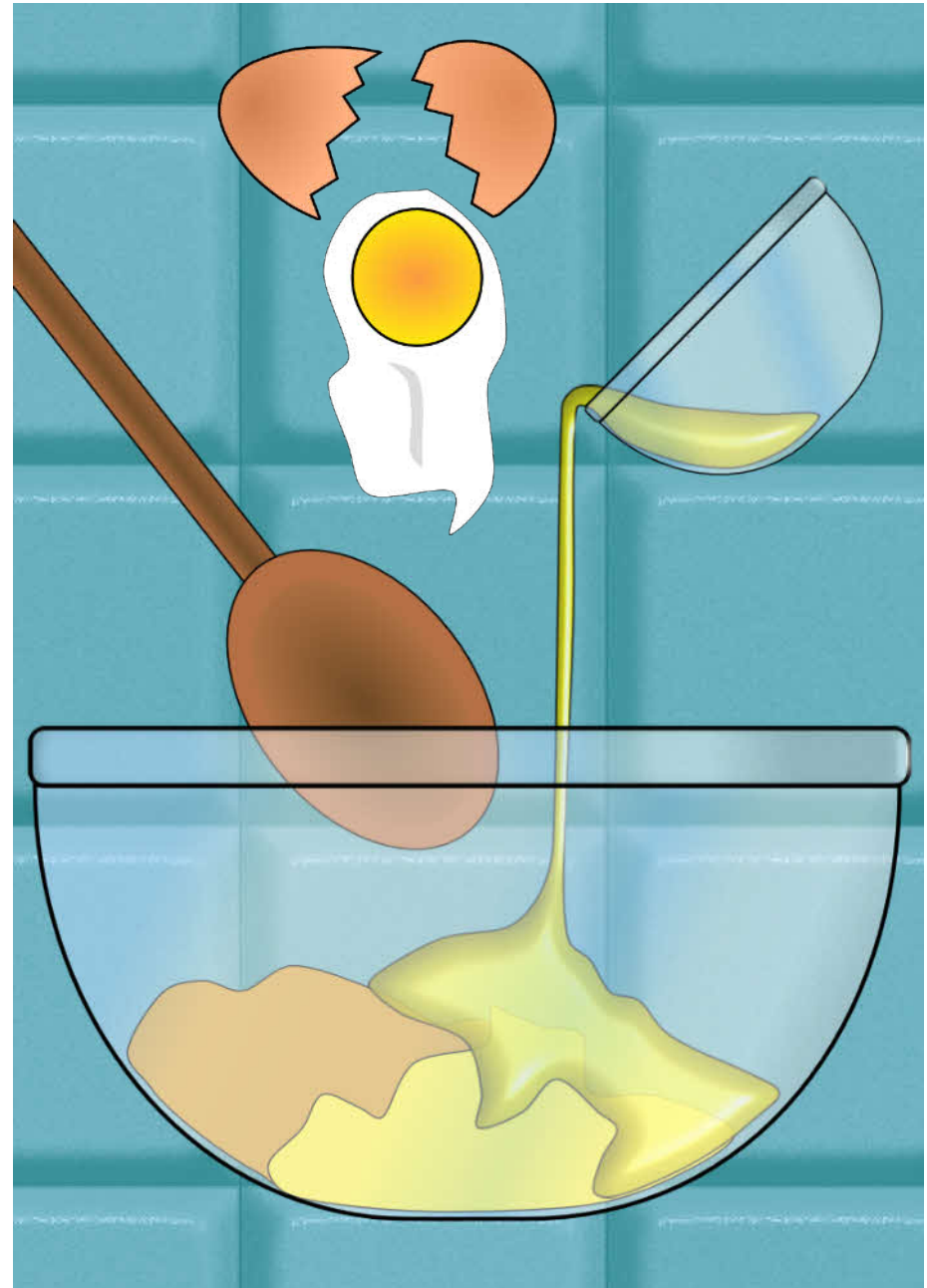
Coloured icing



Making gingerbread men

1.

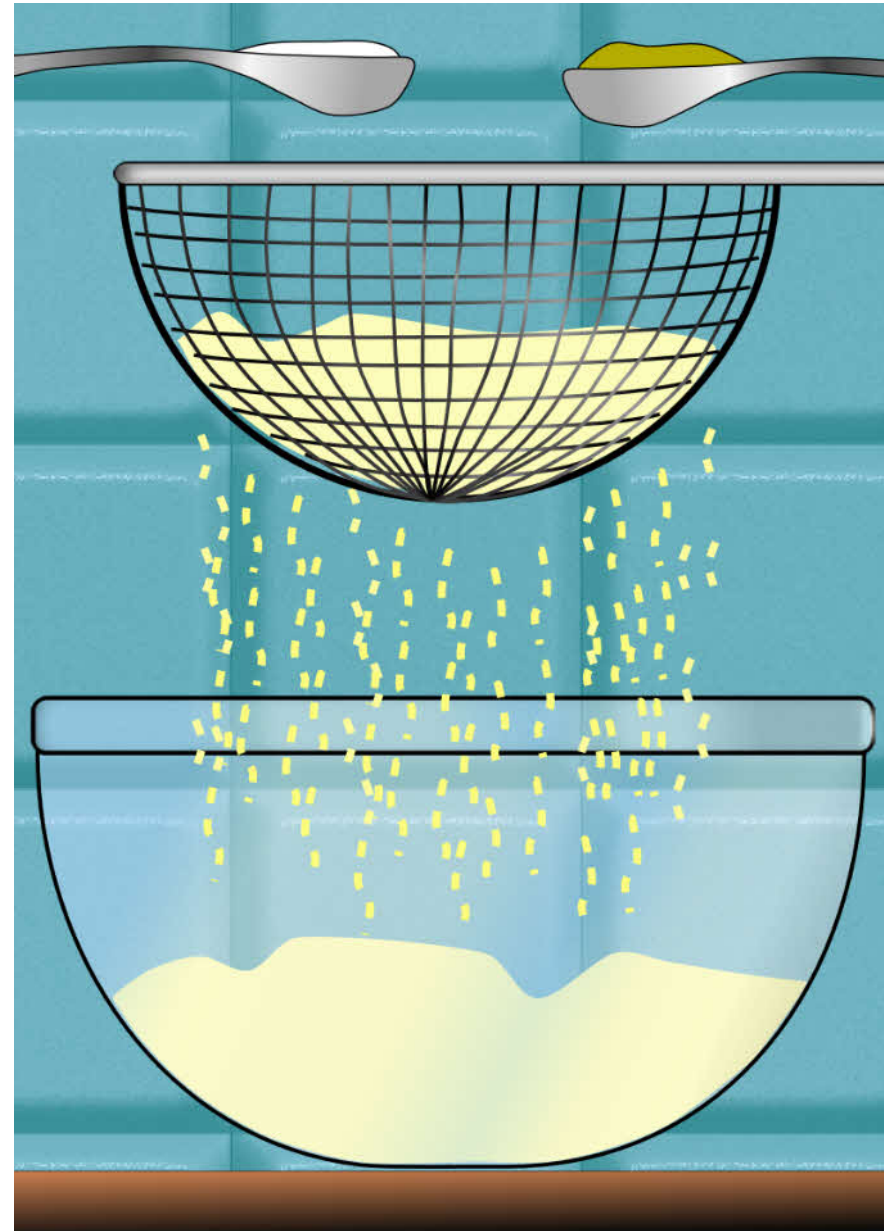
Beat the sugar,
butter and syrup
together.
Then add egg.



Making gingerbread men

2.

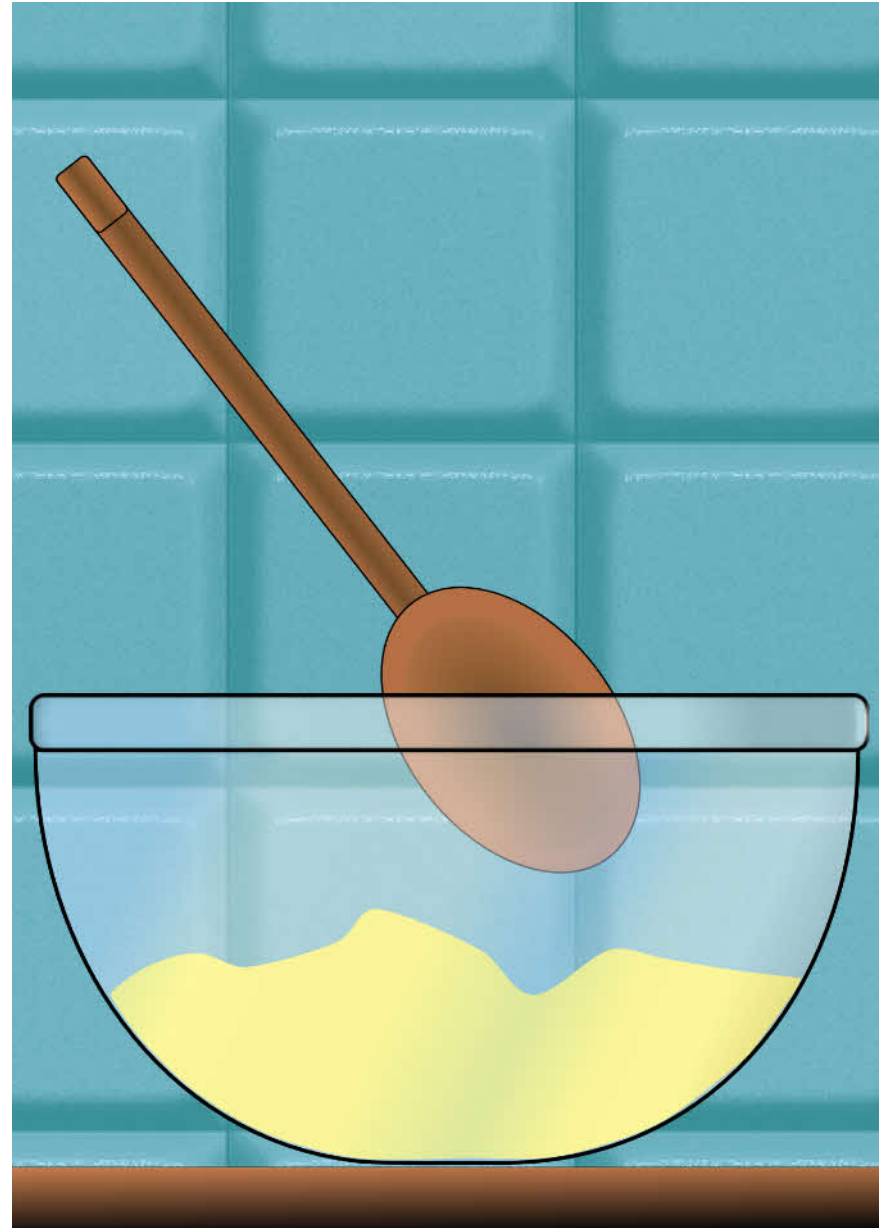
Sieve the flour and ginger together.



Making gingerbread men

3.

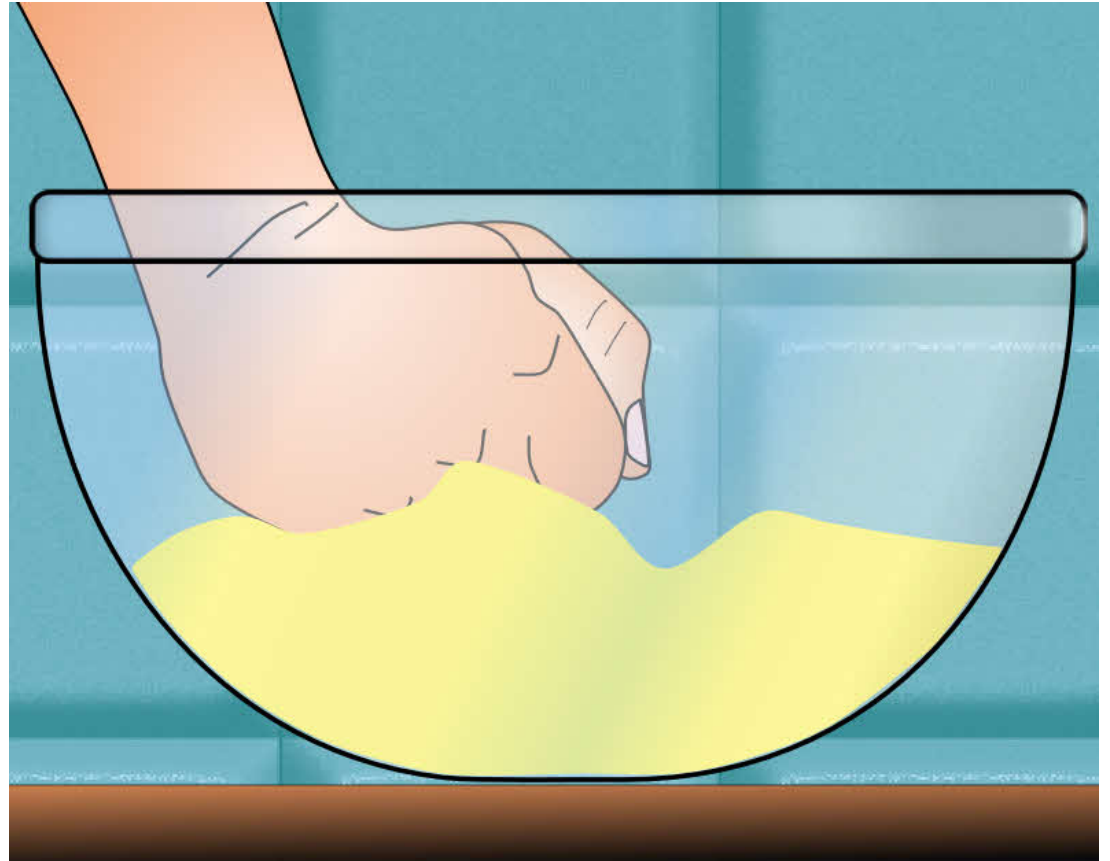
Mix the ingredients
in the bowl.



Making gingerbread men

4.

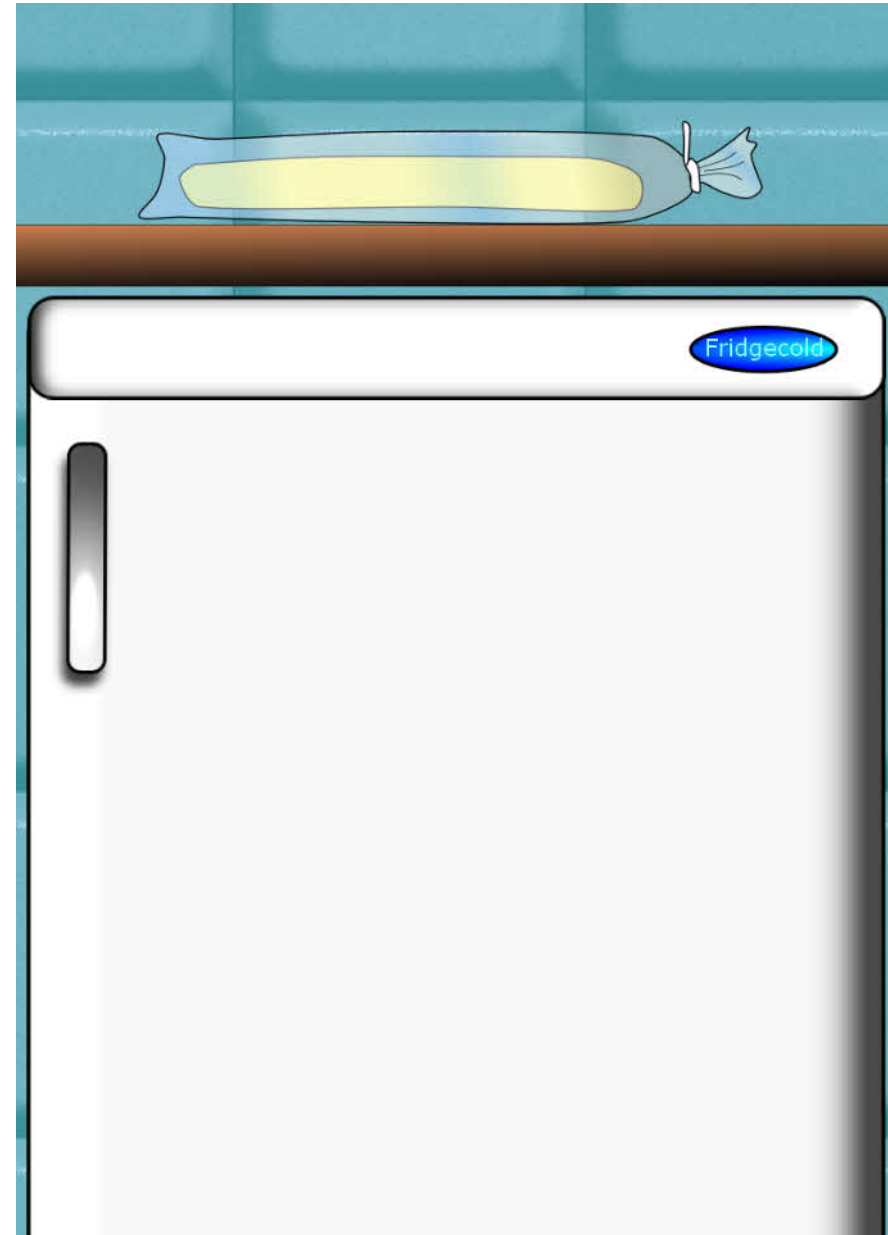
Knead the mixture.



Making gingerbread men

5.

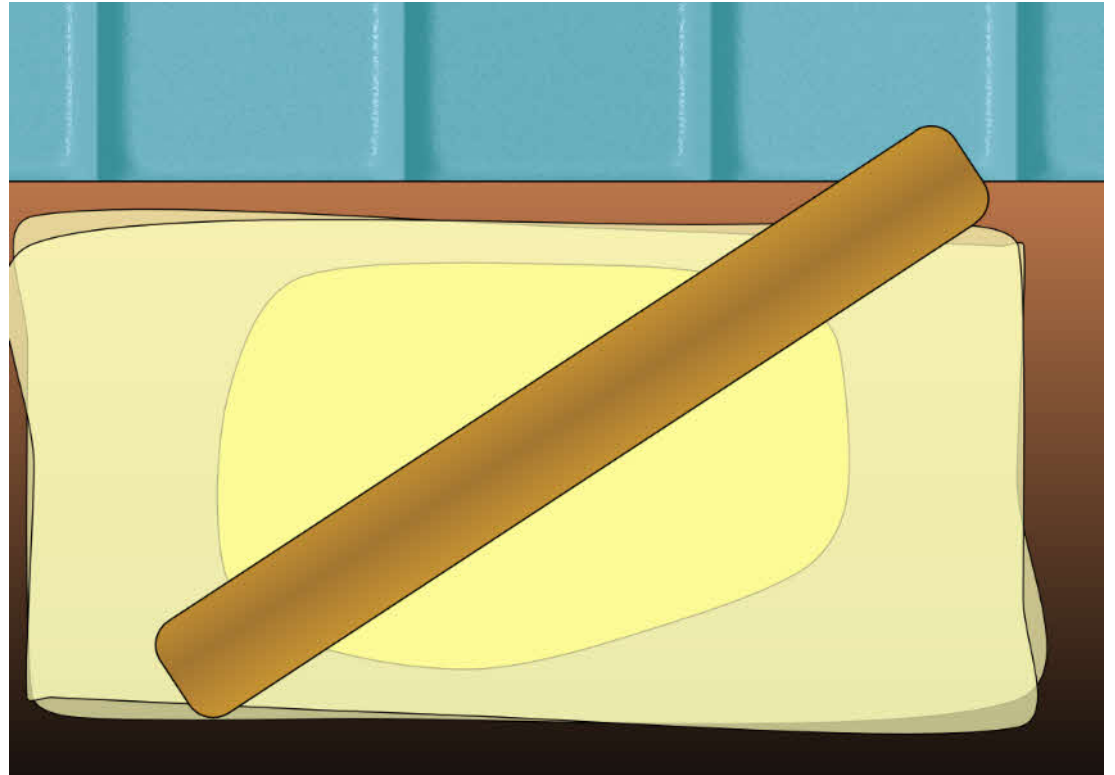
Flatten dough and cling-wrap. Then put in fridge for 15-20 minutes.



Making gingerbread men

6.

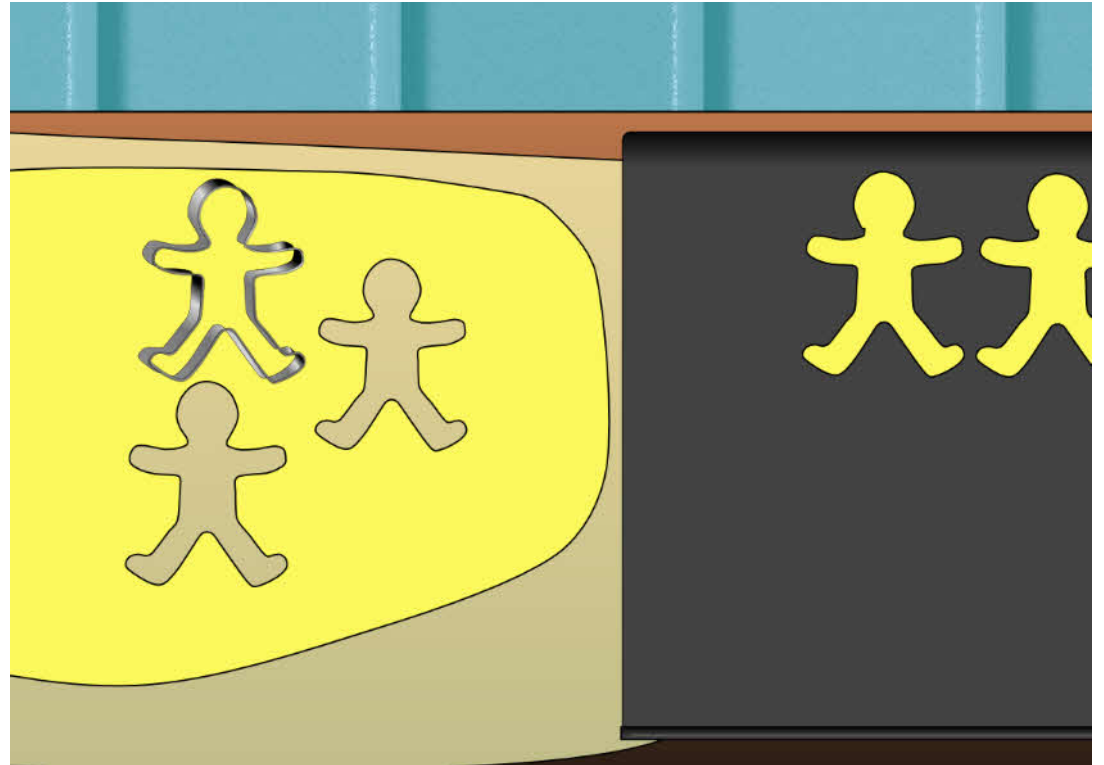
Roll dough between
greaseproof paper.



Making gingerbread men

7.

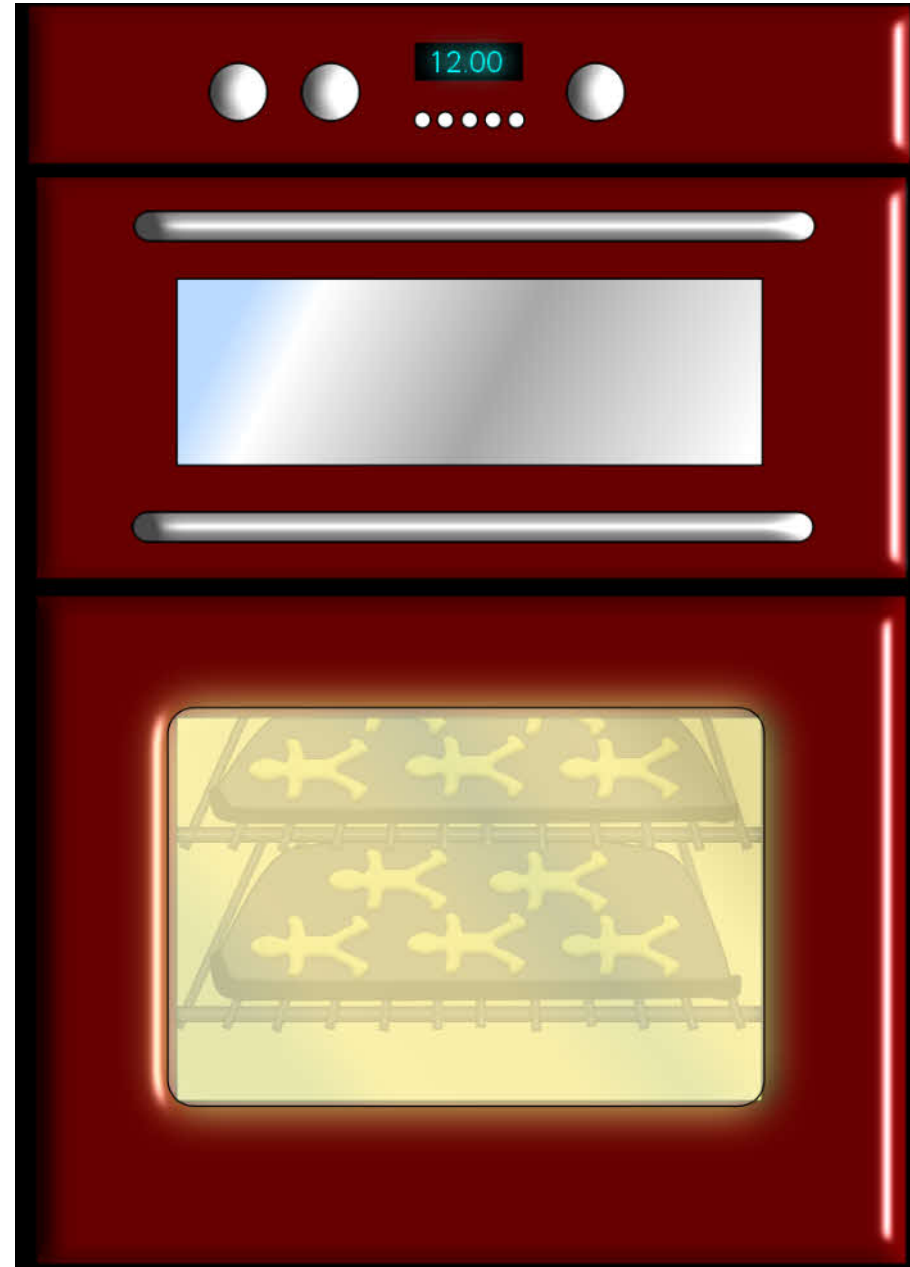
Cut out the men.



Making gingerbread men

8.

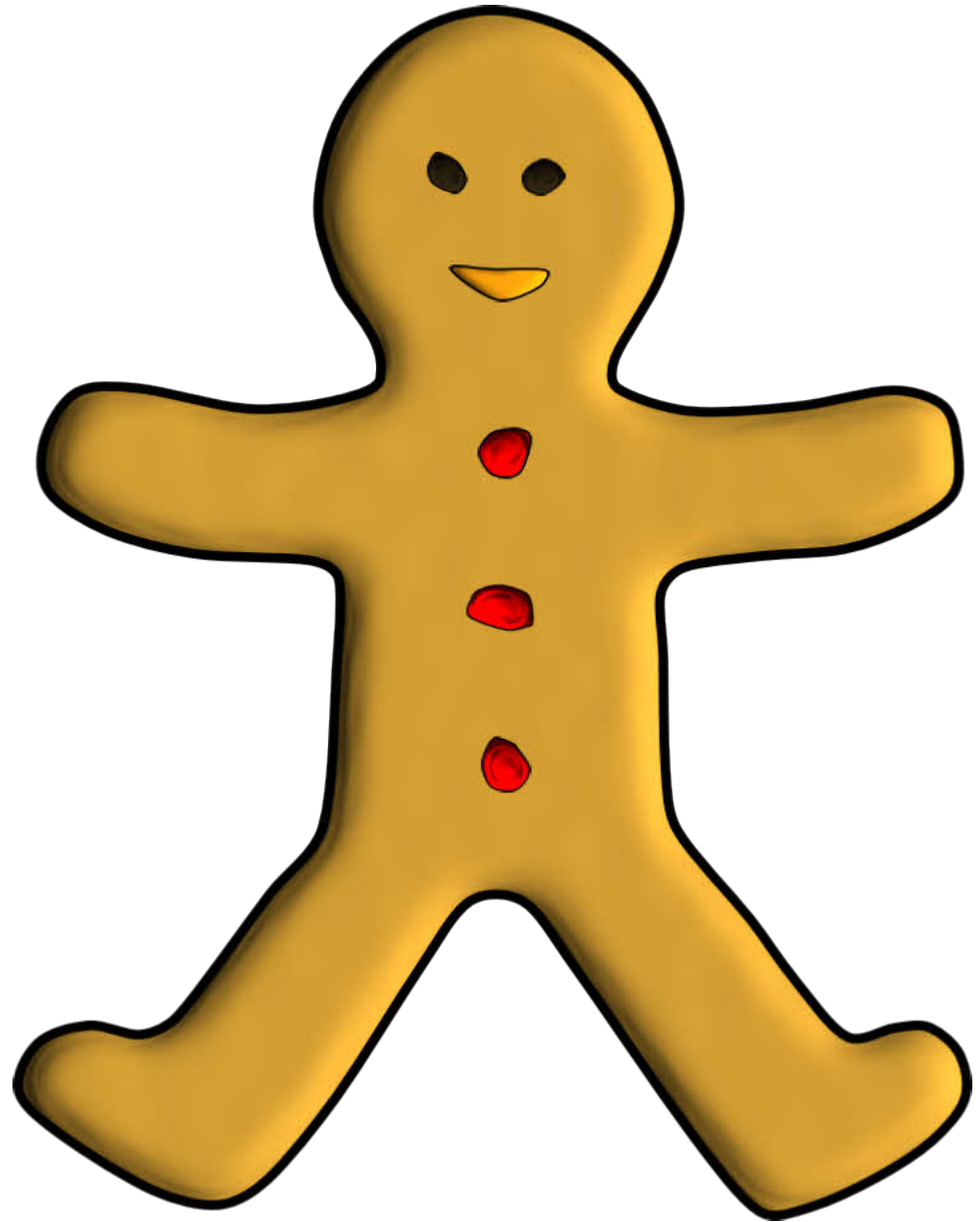
Heat an oven to 180°C (350°F or Gas Mark 4) and bake for 8 minutes until brown.



Making gingerbread men

9.

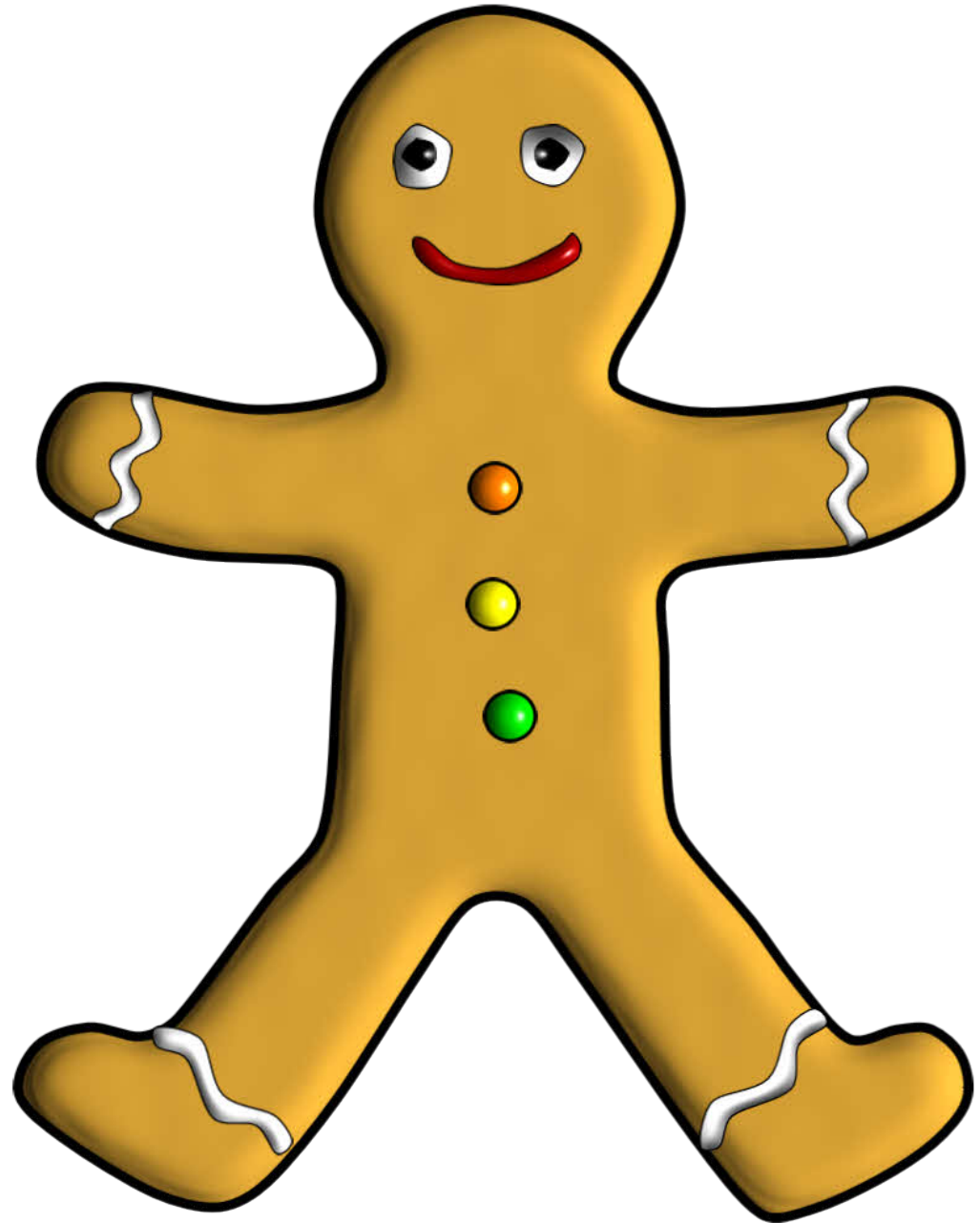
Decorate with
currants, cherries
and orange peel.
*Eat before they
run away!*



Making gingerbread men

9.

Decorate with
coloured icing
*Eat before they
run away!*





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