

The *Gingerbread Man* recipe and baking instructions





Gingerbread man recipe



What things will we need to make gingerbread men?

Ingredients

Equipment

Cooking method



Ingredients



100g butter



175g brown sugar



100g currants



350g plain flour



5g bicarbonate of soda



1 egg



15g golden syrup



500g icing sugar



5g ground ginger

Equipment



Mixing bowl



Sieve



Baking tray



Rolling pin



Gingerbread man cutter

Method



1. Pre-heat oven to gas mark 5.



2. Melt the butter, sugar and golden syrup in a saucepan.



3. When melted, remove from heat.



4. Sift the flour, bicarbonate of soda and ground ginger into a large mixing bowl, and add the egg.



5. Stir the melted ingredients into the dry ingredients until you have a fairly stiff dough.



6. Roll out the dough on a lightly floured surface, to a thickness of 5mm.



7. Cut out your gingerbread man using the cutter.



8. Carefully lift it onto a baking tray.



9. Bake in the oven for 8 to 10 minutes.



10. Remove from oven and leave to cool.



11. Decorate with icing sugar.