



## Make Your Own Gingerbread Men & Reindeer

**Ingredients: Makes approx. 20**

**350gm Plain flour**

**1tsp bicarbonate soda**

**2 tsp ground ginger, 1 tsp ground cinnamon**

**125 gm margarine, 175gm light brown sugar**

**1 egg/ 4 tbsps. of golden syrup.**

### Method

1. Sieve the flour, bicarbonate soda, ginger and cinnamon into a bowl add the margarine and using your finger tips rub it into the flour until it resembles breadcrumbs. Then stir in the sugar.
2. In a separate bowl beat the egg with the syrup and add to the flour mixture and mix until it forms into a dough.
3. Tip the dough onto a floured surface and form a smooth ball. Wrap in cling film and refrigerate for 15 minutes.
4. Place the dough onto the flour surface and cut in half. Roll the dough out to about 1 cm thickness and cut out using a gingerbread man cutter.
5. Place on a baking tray lined with parchment paper and bake in oven 180C, 375F, gas 4 for approx 15 minutes. Cool on the baking tray for a few minutes and then on a cooling rack. Repeat with the other half of the dough.
6. Decorate half of the biscuits as gingerbread to your choice.
7. Turn the remaining gingerbread men upside down, so the legs become the antlers. Decorate to your choice.



### Chefs Tips

Always wash your hands before you start to cook

Ask an adult to help with the cooker and knives

Clean up when you have finished - enjoy cooking!