

Gingerbread people



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Ingredients

200g plain flour
75g brown sugar
50g margarine
1 x 15ml spoon golden syrup
 $\frac{1}{2}$ x 5ml spoon bicarbonate of soda
1 x 5ml spoon ground ginger
1 egg
currants and icing to decorate



Equipment

Baking tray, pastry brush, mixing bowl, small saucepan, wooden spoon, fork, rolling pin, biscuit cutters, cooling rack

Method

1. Preheat oven to 180°C or gas mark 4. Grease a baking tray.
2. Sieve the flour into a mixing bowl.
3. Add all the other dry ingredients.
4. Beat the egg in a small bowl.
5. Gently melt the margarine and sugar together in a saucepan. Do not allow to boil.
6. Add the margarine/syrup and the beaten egg to the flour mixture.
7. Mix to form soft dough.
8. Allow the mixture to cool.
9. Roll out the dough to 0.5 cm thick on a floured surface.
10. Cut into gingerbread person shapes and carefully place on the baking tray.
11. Decorate with currants or cherries.
12. Bake for 8-10 minutes. Carefully remove from the tray and allow to cool thoroughly on a cooling rack.
13. Pipe icing on top to decorate.
14. Serve.