

Gingerbread Recipe

- Vegetarian/egg free Makes: 25 gingerbread people

Ingredients

125g unsalted butter
100g dark muscovado sugar
4 tbsp golden syrup
325g plain flour
1 tsp bicarbonate of soda
2 tsp ground ginger

Method

Preheat the oven to 170°C,

1	Mix the butter, sugar, golden syrup, ginger and bicarb in a large bowl
2	Add the flour slowly and mix until just combined
3	Roll out dough to 5mm thickness
4	Cut with shaped cutter
5	Put in the oven for around 8 minutes on a tray lined with baking paper until golden brown.
6	Cool on a wire rack and decorate if desired.