



Gingerbread

360g plain flour
1 level tsp bi-carb soda
2 level tsp ground ginger
1 level tsp mixed spice
125g butter
180g soft brown sugar
4 tblsps Golden Syrup
1 egg beaten
Oven temp 190 degrees C

1. Stir together flour, soda and spices.
2. Rub butter into sifted ingredients.
3. Add sugar and mix well.
4. Stir in egg and slightly warmed syrup to give pliable dough.
5. Knead until smooth.
6. Cool.
7. Roll out on a floured surface to 3mm thickness.
8. Cut out with gingerbread person shape or other.
9. Bake on greased oven tray for 10-15 minutes until evenly coloured.
10. Cool on wire rack before decorating.