



## **Gingerbread Men**

### **Ingredients**

100g butter  
1 teaspoon bicarbonate of soda  
350g plain flour  
175g brown sugar  
4 tablespoons of golden syrup  
1 medium egg  
Raisins or chocolate buttons

### **Equipment**

scales  
mixing bowl  
wooden spoon/teaspoon/tablespoon  
baking tray  
parchment paper  
gingerbread man cutter

### **Method**

1. Put flour, butter, ground ginger and bicarbonate of soda in a mixing bowl
2. Use the 'rubbing in' method to combine ingredients until it resembles breadcrumbs.
3. Add sugar, golden syrup and egg and mix together until it forms a firm pastry. Knead into a ball, wrap and put in the fridge for approximately 10 minutes.
4. Roll out until about 5mm thick.
5. Cut out shapes with cutter.
6. Add raisins or chocolate buttons for features.
7. Place on a baking tray lined with parchment paper
8. Cook in a preheated oven (180C/gas mark 4) for 10-15 minutes.

Cool and enjoy



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