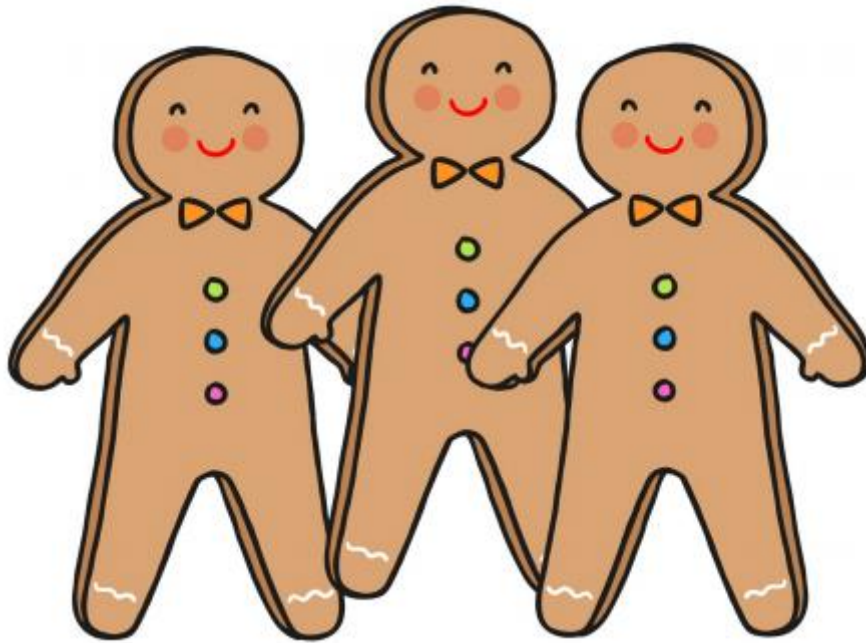


During the May Half Term holiday, I would like you to get your cook on and bake some delicious Gingerbread People!

Work your way through the following recipe and enjoy!
Remember to take lots of photos!

Have fun 😊





You will need:

Rolling pin

Gingerbread man cutter

Sweets of your choice for decoration

350g plain flour

175g light soft brown sugar

100g butter

1 medium egg

4 tbsp golden syrup

1 tsp bicarbonate of soda

1 1/2 tsp ground ginger

Icing

1

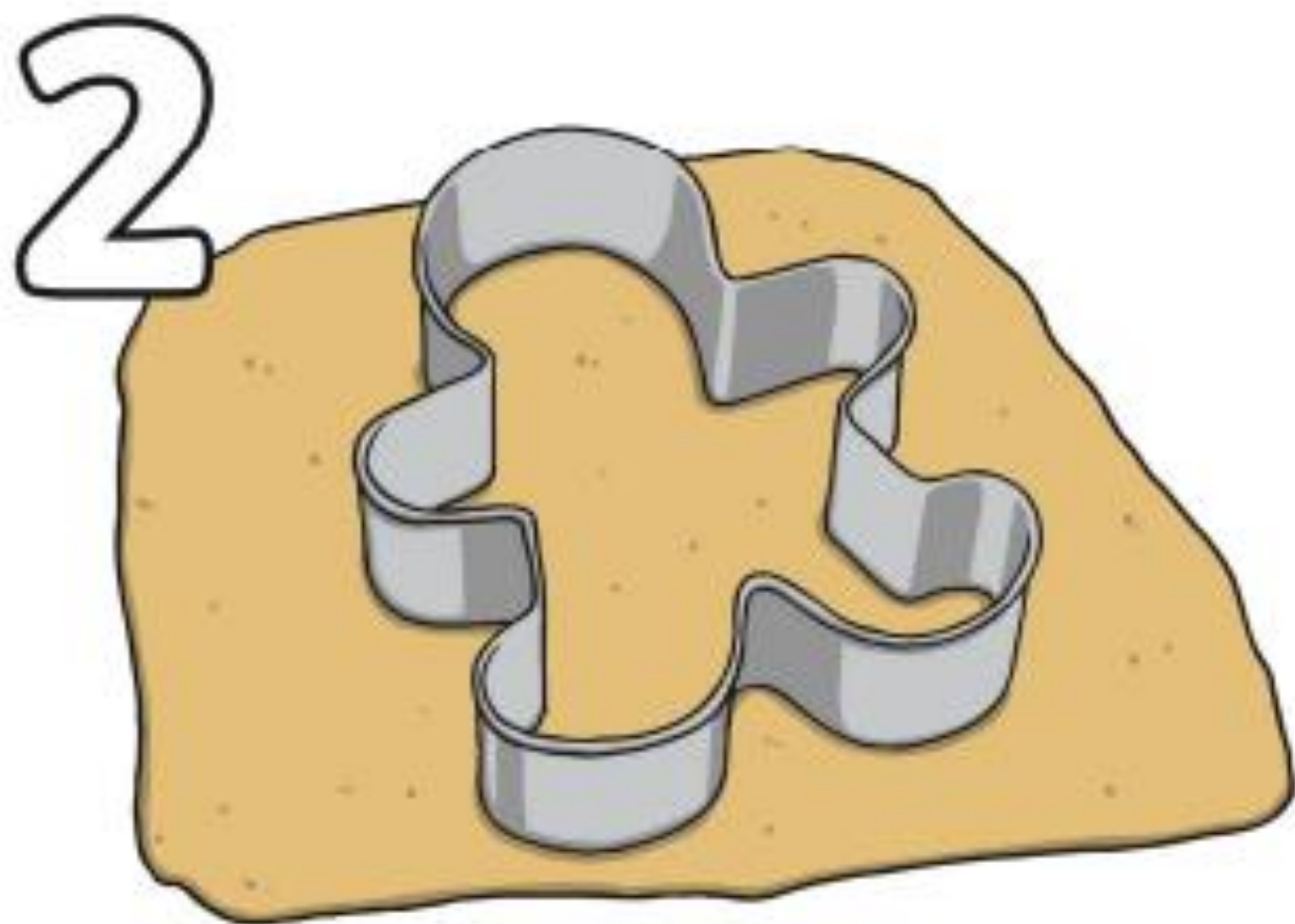


Put the flour, butter, ginger and bicarbonate of soda into a mixing bowl.

Mix it together with your fingertips until it is crumbly.

Add the sugar, syrup and egg.

Mix until it forms a firm pastry mix.



Preheat the oven to 180 °C or Gas Mark 4.

Dust your work surface with flour.

Using the rolling pin, roll out the pastry until it's about 5mm thick.

Using the pastry cutter, cut out the shapes.

3

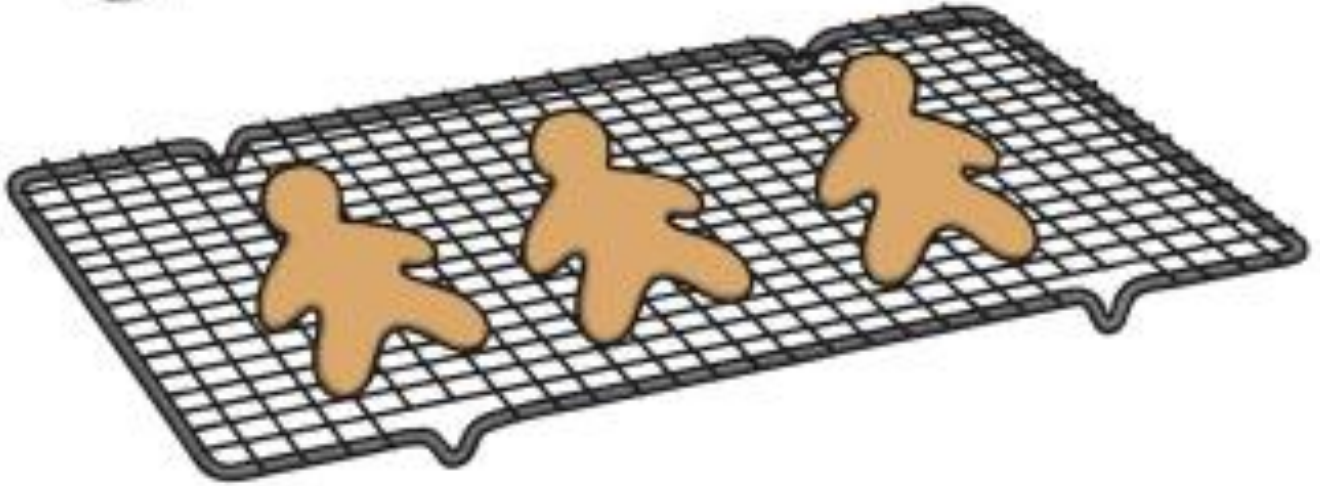


Place the cut-out pastry 2cm apart on a greased or non-stick baking tray. This means they won't spread into each other.

Using oven gloves, an adult should place the tray in the preheated oven.

Bake your gingerbread people for 15 minutes.

4



Place the baked gingerbread people onto a cooling rack.

Whilst they are cooling, gather together the items you want to decorate your gingerbread people with.

You could use raisins, chocolate drops, chocolate buttons and more!

5



Put a blob of icing on the gingerbread person where you want to put a decoration, and then stick the decoration on top.