

Gingerbread



250g Flour
75g Butter [room temperature]
75g Brown sugar
half teaspoon baking soda
50g Golden syrup
1 egg yolk
half teaspoon cinnamon
half teaspoon ground ginger

The method for this recipe is also 'all-in'.....place all ingredients in mixing bowl and beat together, when ready, cover with cling film and place in fridge for 30mins.

This will make it easier to work with.

Roll gingerbread to 1/4 inch thick, cut with gingerbread man cookie cutter...or display your skills as an artist!
Bake for 10/15 mins temp.200/400

Decorate when cool.....great fun can be had using a variety of 'clothes'.....melted chocolate[white/milk/dark]
Watericing, buttercream, jellies.....