



Gingerbread Recipe

Follow this quick and easy recipe to make gingerbread.
Use cutters to make them any shape you like!

YOU WILL NEED:

UTENSILS

Wooden spoon
Mixing bowl
Sieve
Scales
Teaspoon
Dessert spoon
Rolling pin
Biscuit cutters
Baking tray

INGREDIENTS

350g plain flour
2 tsp ground ginger
125g butter (chilled)
1 tsp bicarbonate of soda
175g brown sugar
1 medium egg
4 dessert spoons
golden syrup

INGREDIENTS

Writing icing
Chocolate buttons
Smarties
Sprinkles

WHAT TO DO

1. Pre-heat your oven to 160C.
2. Measure out the flour then sift it into a mixing bowl together with the bicarbonate of soda and ginger.
3. Cut the chilled butter into small pieces then use fingertips to rub it into the flour mixture until it resembles bread-crumbs.
4. Mix in the sugar.
5. Break the egg into a small bowl. Add the syrup and beat them together.
6. Add the egg and syrup mixture to the flour mix. Knead it into a soft dough.
7. Roll out the dough onto a floured surface. It should be about 5mm thick.
8. Use the cutters of your choice then carefully place the biscuits onto a greased baking tray.
9. Bake at 160C for 12-15 minutes until golden. Leave on a wire rack to cool.
10. Decorate with writing icing, chocolate buttons, Smarties, sprinkles—whatever you want!