



# Design and decorate

Add colour with pens and pencils, patterns with stampers and stickers or texture with scraps of tissue paper. Mix and match materials to make your own magnificent Gingerbread Man!





# 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

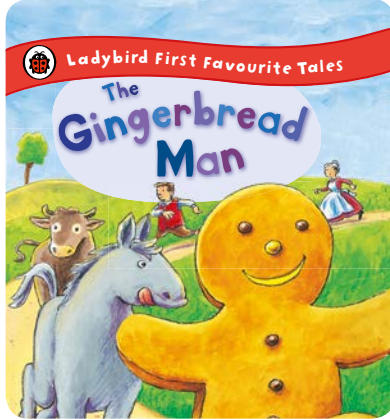
350g plain flour  
2 tsp ground ginger  
125g butter (chilled)  
1 tsp bicarbonate of soda  
175g brown sugar  
1 medium egg  
4 dessert spoons  
golden syrup

### 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!



# Story Sequencing

Cut out the pictures and put them in the correct order.  
Can you describe what is happening in each scene?

