Make a gingerbread man

Cut out the cards. Put them in the correct order to show how to make a gingerbread man.

Print the recipe on page 2 and ask an adult to help you make your own gingerbread men.
Ingredients
350g plain flour
100g softened butter
5 teaspoons ground ginger
1 teaspoon ground cinnamon
175g light brown sugar
4 tablespoons golden syrup
1 egg
Currants and/or icing to decorate

Method
1. Preheat the oven to 180°C.
2. Put the flour, butter, ginger and cinnamon in a bowl and mix together.
3. Add the sugar, golden syrup and egg. Stir until it forms a soft dough.
4. Roll out the dough to about 5mm thick.
5. Use gingerbread man cutters to cut out the shapes.
6. Place the gingerbread men onto a greased baking tray.
7. Bake for around 15 minutes, until golden.
8. Decorate with currants and/or icing.