

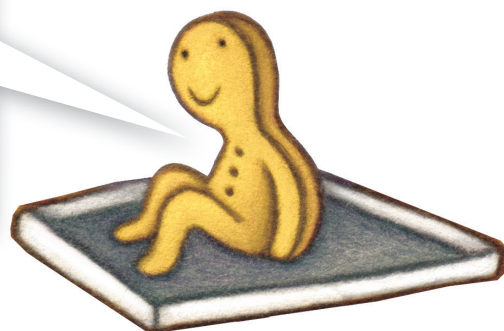


Make a gingerbread man

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

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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

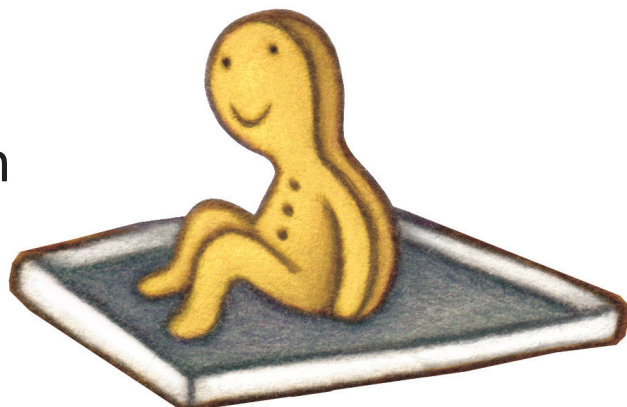
1 teaspoon ground cinnamon

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.