

# Gingerbread Recipe

Makes about 20 biscuits

## Ingredients

350g Plain Flour

2 teaspoons of ground ginger

1 teaspoon of bicarbonate of soda

100g butter or margarine

175g soft light brown sugar

1 egg

4 tablespoons of golden syrup or maple syrup

## What to do

1. Dip a paper towel in some margarine and rub it over two baking sheets. Turn on your oven to 190°C or gas mark 5.
2. Sift the flour, ginger and bicarbonate of soda into a mixing bowl. Cut the butter or margarine into chunks and add them.
3. Rub the butter or margarine into the flour with your fingers, until the mixture looks like fine breadcrumbs.
4. Stir the sugar into the mixture.
5. Beat the egg into the small bowl. Add the syrup to the egg and beat them together well.
6. Stir the egg mixture into the flour. Mix everything together with a metal spoon until it makes a dough.
7. Sprinkle a clean work surface with flour and put the dough into it. Stretch the dough by pushing it away from you. Fold and keep doing this until dough is smooth.
8. Roll the dough out until about 5mm thick and cut into the shapes you require.
9. Repeat with the rest of the mixture.
10. Put the biscuits on the baking sheets and into the oven. Bake for 12-15 minutes until they are golden brown.
11. Leave the biscuits on the sheets for about 5 minutes after taking them from the oven. Then lift them onto a rack to cool.
12. Decorate as much as you like.

