

# Gingerbread Men

							
<b>50g</b> Unsalted butter	<b>100g</b> golden syrup	<b>100g</b> Soft brown sugar	<b>225g</b> plain flour	<b>1 tsp</b> ground ginger	<b>2 tsp</b> bicarbonate of soda	<b>½ tsp</b> cinnamon	<b>½ tsp</b> salt

1. Heat oven to **190°C** and line a baking tray with baking parchment.



2. Sieve the flour, salt, bicarbonate of soda, ginger and cinnamon into a large bowl.

3. Heat the butter, sugar and syrup until dissolved. Leave the sugar mixture to cool slightly.



4. Mix the melted sugar and butter into the dry ingredients to form dough.

5. Roll out the dough on a surface lightly dusted with flour.



6. Stamp out the gingerbread men shapes with a cutter.

7. Place your gingerbread shapes on the lined trays, allowing space for them to spread.



8. Cook in the oven for 10-15 minutes.

9. Remove from the oven and leave to cool on a rack.

