



Gingerbread men



Method

1. Heat oven to 190C/170C fan/gas 5 and line a baking tray with baking parchment. Sieve the flour, salt, bicarb, ginger and cinnamon into a large bowl. Heat the butter, sugar and syrup until dissolved. Leave the sugar mixture to cool slightly, then mix into the dry ingredients to form a dough. Chill the dough in the fridge for 30 mins.
2. On a surface lightly dusted with flour, roll out the dough to a ¼-inch thickness. Stamp out the gingerbread men shapes with a cutter, then re-roll any off-cuts and repeat. Place your gingerbread shapes on the lined trays, allowing space for them to spread. Cook for 10-15 mins, then remove from the oven and leave to cool.



Ingredients

225g plain flour, plus extra for dusting

½ tsp salt

2 tsp bicarbonate of soda

1 heaped tsp ground ginger

½ tsp cinnamon

50g unsalted butter

100g soft brown sugar

100g golden syrup

