

Gingerbread shapes



You will need; 125g margarine, 60g brown sugar, 90g golden syrup, 1 egg, 250g plain flour, 1tbsp ground ginger, 1tsp bicarbonate of soda, baking tray, cooling rack, oven gloves, an adult to help, greaseproof paper, seasonal cookie cutter, sieve, large mixing bowl, rolling pin.

1. Preheat oven to 180°C (Gas mark 4) and line your baking tray with greaseproof paper. Mix your butter and sugar in a large bowl.



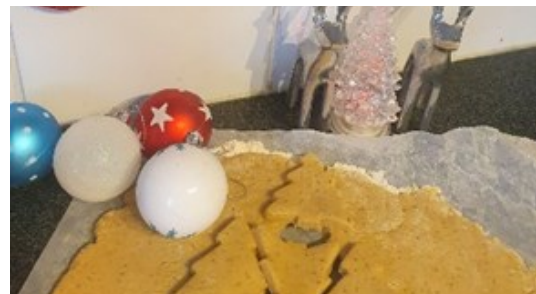
2. Add the golden syrup, then slowly add the egg to the mixture and mix well.



3. Sift the flour, ginger and baking powder into the bowl and mix until a dough is formed.



4. Light flour a surface and roll out the dough so it is about ½ cm. Use your cutter to cut shapes from the dough.



5. Place your shapes onto your baking tray and put into the oven. Cook for 8 minutes or until browned and then leave to cool.



Extra; Why not use icing, sprinkle and Smarties to decorate your gingerbread?