

Gingerbread People

Make your own delicious and unique gingerbread people!

Makes approx. 15–25 gingerbread people.

Ingredients

350g plain flour 100g butter

- $5\frac{1}{2}$ tsp ground ginger
- $1\frac{1}{2}$ tsp ground cinnamon
- 1 tsp bicarbonate soda
- 175g light brown sugar
- 4 tbsp golden syrup

1 medium egg

For the decoration:

225g icing sugar

2-3 tbsp warm water

Food colouring

Range of sweets and cake decorations for features

Equipment

Oven

Baking tray

Baking parchment

Large bowl

Small bowl

Wooden spoon

People-shaped cutters

Sieve

Method

- 1. Preheat your oven to 180°C/gas mark 4.
- 2. Place the flour, butter, ginger, cinnamon and bicarbonate of soda in a mixing bowl and mix with your fingers until it looks like breadcrumbs.
- 3. Add the sugar, syrup and egg to the bowl and mix with a wooden spoon until a firm dough is formed.
- 4. Turn out the dough onto a floured surface.
- 5. Using a rolling pin, roll the dough to about 5mm thick.
- 6. Use people-shaped cutters to cut out people shapes.
- 7. Place your gingerbread people on a lined baking tray and bake for around 10–15 minutes or until they are golden brown.
- 8. Allow your gingerbread people to cool.

For the decoration

- 9. Sieve the icing sugar into a bowl.
- 10. Using a wooden spoon, gradually stir in enough water until the icing is white, smooth and thick enough to coat the back of the spoon.
- 11. Mix in some food colouring, if you like.
- 12. Ice and decorate your biscuits to make them into special and unique gingerbread people!
- 13. Enjoy!



