Gingerbread men recipe

What do we need? (Serves 8)

- 350g plain flour
- 1 tsp bicarbonate of soda
- 100g soft butter
- 2 tsps ground ginger
- 175g soft light brown sugar
- 1 egg
- 4 tbsps golden syrup
- Icing tubes to decorate.
How to make gingerbread men:

1. First, pop the flour, soda and ginger in a mixing bowl.

2. Next, rub in the butter.

3. After that, add the sugar and syrup and mix in the egg until it is it hard.

4. Then, roll out the dough and cut out the gingerbread men.

5. Finally, put them on the tray and cook in the oven.

(15 minutes)