



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!