

# Gingerbread Recipe

## To decorate

Tubes of icing (or make your own) and currants.

## Method

Before you start making, heat the oven to 190°C or gas mark 5.  
Grease a baking tray with a little butter.

- 1 Put the flour, bicarbonate of soda and ginger into a mixing bowl.
- 2 Cut the butter into small pieces and add it to the bowl. Rub it in gently until there are no lumps.
- 3 Stir in the sugar.
- 4 Break the egg into a cup and beat it with a fork. Add the beaten egg and syrup to the bowl and mix everything together.
- 5 Use your hands to push the mixture together to form a soft lump of dough.
- 6 On a floured surface, roll out the dough to ½ cm thick.
- 7 Use a cutter to create gingerbread figures. Put them on the baking tray.
- 8 Bake the gingerbread people in the oven for 10 minutes.
- 9 Remove the tray from the oven and let it cool for about 5 minutes. Use a round-headed knife to lift the gingerbread people off the tray and onto a wire rack.
- 10 When the gingerbread people have cooled, use the icing to give each one a mouth and to stick currants on for eyes and buttons.

Have a range of cutters available in the mud kitchen for children to use.

## Ingredients

- 350g (1oz) plain flour
- 1 teaspoon bicarbonate of soda
- 2 teaspoons ground ginger
- 100g (4oz) butter
- 175g (6oz) sugar (white or brown)
- 1 egg
- 4 tablespoons golden syrup

