

Gingerbread Men

Ingredients

- 6 tablespoons butter
- 1 egg yolk
- ½ cup sugar
- 2½ tablespoons golden syrup (warmed)
- 2 cups plain flour
- 1 teaspoon bicarbonate of sod
- 3 teaspoons of ground ginger

Making the dough

- Mix the butter and sugar. Then add the egg yolk and golden syrup.
- Sift in the flour, bicarbonate of soda and ginger.
- Roll the mixture together to form a dough.

If you want to cook

- Roll the dough to a depth of 3-4mm and use the cutter to make gingerbread people.
- Place on trays about 3cm apart.
- Bake in oven at 180 degrees for 10-15 mins or until brown. Transfer to a rack to cool. Makes 20.