



## Gingerbread Men

These are great to make with kids. They are fun and tasty, and also good as presents or Christmas tree decorations. You will need a cookie cutter, which is not hard to find and a piping bag with a fine nozzle - or just cut the corner off a small freezer/sandwich bag. You can make by hand, although a food processor makes easy work of it.

### For the gingerbread

- 350g plain flour, plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 125g butter
- 175g light soft brown sugar
- 1 free-range egg
- 4 tbsp golden syrup

### For the writing icing

- 1 egg whites
- 1 tsp lemon juice
- 190g icing sugar, sifted

Using an electric mixer, whisk egg whites with the lemon juice until combined. Gradually add in sifted icing sugar on low speed until smooth. Add food colour of your choice.

- Sift together the flour, bicarbonate of soda, ginger and cinnamon, into a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
- Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
- Preheat the oven to 180C. Line two baking trays with greaseproof paper.
- Roll the dough out to a 0.5cm/1/4in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them. For decorations, use a skewer to make a small hole in the top of each biscuit.
- Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations. Remember to leave a couple of hours to set.