

Gingerbread Men Biscuits



Ingredients

- 75g - butter
- 3 ½ tbsp - golden syrup
- 60g - light soft brown sugar
- 175g - plain flour
- 1/4 tsp - bicarbonate of soda
- 2tsp - ground ginger

Method

1. Add butter, golden syrup and light brown sugar to a pan. Stir on a low heat until sugar has dissolved.
2. Add flour, bicarbonate of soda and ginger to a mixing bowl then stir together. Make a well in the centre and pour in the sugar and butter mixture.
3. Stir together to form a dough.
4. Wrap in Clingfilm and let it chill in the fridge for 30mins to firm up.
5. Place the dough on a lightly floured surface & roll out to the thickness of a £1 coin approximately.
6. Cut out your desired shapes & place on a lightly greased & floured tray. Remembering to leave a gap between each one.
7. Bake for 10-12 mins or until a light golden brown colour.
8. The biscuits won't be firm but will harden as they cool.

Recipe Tips – If you're feeling creative, why not decorate them with different coloured icings??

Mmmmmmm Yummy!!



