



GINGERBREAD MEN



INGREDIENTS

MAKES 20 SMALL

- 125g unsalted butter at room temperature
- 1/3 cup caster sugar
- 1/3 cup golden syrup
- 3 cups wholemeal flour
- 2 tsp ground ginger
- 2 tsp ground cinnamon
- 1 egg
- 2 tsp vanilla essence

EQUIPMENT

- Mixing bowl
- Wooden spoon
- Baking paper
- Rolling pin
- Small saucepan
- Cutters
- Baking tray
- Wire rack

INSTRUCTIONS

1. Preheat oven to 180°C. Line baking trays with non-stick baking paper.
2. Put butter, sugar and golden syrup in a saucepan and heat gently, stirring occasionally, until the butter melts. Allow to cool.
3. Add flour, ginger and cinnamon into a mixing bowl and stir to combine,
4. Add cooled butter mixture, egg and vanilla and mix to a soft dough.
5. Between 2 layers of baking paper, lightly flour dough and roll out to a 5mm thickness.
6. Use gingerbread man cutters and cut out shapes. Place on the lined trays.
7. Bake in oven, for 12-15 minutes or until golden. Set aside for 5 mins before transferring to a wire rack to cool completely.

