

Gingerbread

This makes for quite a strongly flavoured gingerbread. For younger children you may want to reduce the amount of ginger to ½ a teaspoon. The extra spices we add at Christmas time when they just add to that wonderful spicy aroma of Christmas baking!

Ingredients:

12oz (350g) plain flour
6oz (175g) light soft brown sugar
4oz (100g) unsalted butter
1 egg beaten
1 teaspoon of bicarbonate of soda (baking soda)
1 teaspoon of ground ginger
½ teaspoon of ground cinnamon (optional)
½ teaspoon of mixed spice (optional)
4 tablespoons of golden syrup



Method:

Sieve the flour, spices and bicarbonate of soda into a large mixing bowl. Chop the butter into pieces and rub in to the flour. Mix in the sugar.

Add the egg and syrup and mix into a dough. Wrap the dough in clingfilm and pop into the fridge for an hour. Use to make gingerbread men and gingerbread houses (simple) or gingerbread houses (traditional).

