

## Recipe for:

*Gingerbread Shapes*  
Preparation time: 15 minutes  
Cooking time: 15-20 minutes  
Decorating time: 15 minutes  
Makes: 15-20 medium sized biscuits

## Ingredients

350g/12oz plain flour, plus extra for rolling out  
1 tsp bicarbonate of soda  
2 tsp ground ginger  
1 tsp ground cinnamon  
125g/4½oz butter  
175g/6oz light soft brown sugar  
1 free-range egg  
4 tbsp golden syrup  
6-7 Boiled crushed boiled sweets for stained glass effect

## Equipment

Mixing Bowl  
Mixing Spoon  
Sieve  
Weighing Scales  
Measuring Spoons  
Measuring Jug  
Rolling pin  
Baking Tray Baking Paper Cling Film or Plastic food Bag

## Description



## Instructions

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food mixer. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
2. Lightly beat the egg and golden syrup together, add to the food mixer and pulse with the dough hook until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/350F/Gas 4. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread shapes and place on the baking tray, leaving a gap between them.
5. 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.

**Tip: Decorate with water icing and sprinkles to your own design.**

**To make stained glass use crushed boiled sweets and allow to cool before lifting of baking paper.**