

# CHRISTMAS GINGERBREAD

First, lightly grease two baking sheets. Sift the flour, bicarbonate of soda and the spices in a bowl. Add the sugar, syrup, egg and butter to the bowl and mix all the ingredients.

Pre-heat the oven to 190° C /375°C. Roll out the dough onto a lightly floured surface to 6mm thick. Cut out shapes using seasonal cookie cutters.

Bake for 8-10 mins. Cool on a wire rack. Decorate (optional).

## TIPS:

- if not coming together wet hands and sprinkle with water
- don't add a lot of flour to the work surface
- spread gingerbread evenly apart on baking sheet as they expand

## Ingredients:

400g plain flour

1tsp bicarbonate of soda

1tsp ground cinnamon

1 ½ tsp ground ginger

¼ tsp allspice

100g light brown sugar

4tsp treacle/syrup

1 egg

75g melted butter