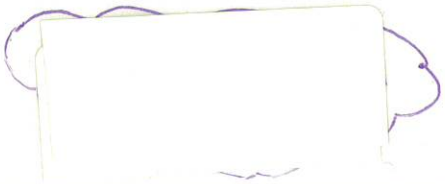
Gingerbread

gredients:

50g/12oz plain flour, plus extra for rolling out,
tsp bicarbonate of soda,
tsp ground ginger,
tsp groun ~~cinnamon~~ cinnamon,
25g butter;
75g/6oz light soft brown sugar;
free range egg
tbsp golden syrup.

o Decorate:

Vater iceing (optional), See recipe tips
or cakes decorations or raisins (again optional)

METHOD:

) Sift the flour, bicarbonate of soda, ginger and cinnamon.
) Add the butter and mix until it looks like bread crums.
) Stir in the soft brown suga.
) Lightly beat the egg and golden syrup into a bowl together.
) Mix until it all comes together as a dough.
) Knead briefly until dough is smooth.
) Next wrap in cling film and leave in frig to chill for 15 mins
) Over: 180c/160c fan/gas 4
) Make your ginger bread shapes and lay on lined bakeing trays.
) Bake for 12 - 15 minutes or until lightly golden.