

Easy Gingerbread Recipe



Let's do some
baking!

Ingredients

350g Self Raising Flour
1 tsp bicarbonate of soda
1 tsp ground cinnamon
4 tsp caster sugar
4 oz butter
6 tbsp golden syrup

Instructions

1. Preheat the oven to 190°C and line your baking tray with greaseproof paper.
2. Put the flour, bicarbonate of soda, cinnamon and sugar in a bowl and mix together.
3. In a small pan add the butter and golden syrup and melt over a low heat.
4. When melted, pour over the mixture created in step 2 and mix together with a wooden spoon.
5. Once it is mixed, knead to make a smooth dough.
6. Lightly dust a surface and rolling pin with flour and roll out your dough to 5mm thick.
7. Cut out your rolled dough using cookie cutters.
8. Lay out your gingerbread on a lined or greased baking tray.
9. Place in the oven for 5-12 minutes - check regularly until lightly golden brown.
10. Leave to cool on a rack and then decorate as you wish.

