

GINGERBREAD MEN

Ingredients (makes about 20):

350g/12oz plain flour, plus extra for rolling out
1tsp bicarbonate of soda
2tsp ground ginger
1tsp ground cinnamon
125g/4 1/2oz butter
175g/6oz light soft brown sugar
1 egg
4tbsp golden syrup

To decorate:

4oz icing sugar
Some water
Food colourings (3 different colours)

Method:

Sift together the flour, bicarbonate of soda, ginger and cinnamon, and pour into a bowl. Add the butter and stir until the mix looks like breadcrumbs. Stir in the sugar.

Lightly beat the egg and golden syrup together, add to the bowl and stir until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.

Preheat the oven to 180C/350F/Gas4. Line 2 baking trays with greaseproof paper.

Roll the dough out to a 0.5cm/ 1/4in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking trays, leaving a gap between them.

Make the icing by splitting the icing sugar into 3 small bowls. Mix each with a little water until it is suitably runny, then add a little bit of food colouring to each and mix thoroughly.

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, use a piping bag to decorate the biscuits with the coloured icing.