

Gingerbread Men



Ingredients

125g butter

110g soft brown sugar

1 egg

260g plain flour

1/2 teaspoon bicarbonate of soda

2 teaspoons ground ginger

Method

Prep:20min › Cook:15min › Ready in:35min

1. Cream butter and sugar until well combined, then mix in the egg. Sift in flour, bicarb and ginger; mix well.

2. Knead dough on a lightly floured surface adding more flour if necessary. Roll out dough thinly then use a shaped cutter to create your gingerbread men. Place the men on a lightly greased tray.

3. Bake in a preheated 180 C / Gas 4 oven for 15 minutes. Cool on a wire rack before decorating.