



Gingerbread Skeletons



Ingredients

350g plain flour
175g light soft brown sugar
125g butter
1 medium egg
4 tbsp golden syrup
1 tsp bicarbonate soda
2 tsp ground ginger
White icing and chocolate chips to decorate

Equipment

Oven (set to 180°C/gas mark 5)
Mixing bowl
Sieve
Wooden spoon
Blunt knife
Rolling pin
Large gingerbread man-shaped cutter
Baking trays
Baking paper
Tablespoon
Teaspoon
Cooling racks
Small piping bags

Method

1. Pre-heat the oven and line the baking trays with baking paper.
2. Wash your hands and put on an apron.
3. Sieve the flour into the mixing bowl.
4. Mix in the bicarbonate of soda and the ground ginger.
5. Cut the butter into small pieces and use your fingers to rub it into the flour mixture, until it looks like breadcrumbs.
6. Then, stir in the sugar.
7. Next, mix in the golden syrup and the egg to make a stiff dough.
8. Roll out the dough using the rolling pin and a little extra flour. It should be about 5mm thick.
9. Use the cutter to cut out 12 gingerbread man shapes and place them on the lined baking trays.
10. Bake in the oven for 12-15 minutes.
11. Allow the biscuits to cool before decorating.
12. Use the white icing to decorate, making faces and bones. Chocolate chips could be added for eyes. White icing can be made using icing sugar and water, or bought ready-made in small tubes.