

GINGERBREAD PEOPLE



INGREDIENTS

50g butter or block margarine
50g golden caster sugar
100g golden syrup
1 large teaspoon ground ginger
200g self raising flour

- Place the butter sugar and syrup in a saucepan and heat gently until the sugar dissolves.
- Remove the saucepan from the heat and stir in the flour and ginger until it forms a stiff but smooth dough.
- Leave the dough for about 30 minutes to cool.
- Heat the oven to 180°C.
- Grease a baking sheet.
- Roll the cool dough on a floured surface to about ½ cm thick.
- Cut shapes using either a knife or cutters and place on the baking sheet.
- Add raisins for eyes on the gingerbread people.
- Bake in the oven for about 10 minutes until golden.
- Leave on the baking tray for 5 minutes then transfer to a wire rack to cool.
- Decorate with icing when completely cold.
- Christmas stars decorated with silver balls and hung from ribbon make lovely decorations.