



**ALL WE  
WANT FOR  
CHRISTMAS IS  
YOU**

**Stacie Stewart's  
Gingerbread men**

### **Ingredients**

360g plain flour, 1tsp bicarbonate soda, 2tsp ground ginger, ½tsp cinnamon or mixed spice, 130g butter, 175g light brown sugar (soft not Demerara), 1 egg, 3tbsp golden syrup, To decorate keep it simple - Writing icing, Raisins, Smarties, Silver balls

My little gingerbread men are simple and fun. Stamp holes in their bellies with a straw before you bake them and thread with festive ribbon to make gingerbread bunting for the Christmas tree. If you make 24 you can have them as an advent calendar treat which I used to do at home for myself.

### **Method**

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl. Add the cubed butter and rub in or mix until the mix looks like breadcrumbs. Stir in the sugar.
2. Beat the egg and golden syrup together, add to the bowl and mix gently just until it's combined. Tip it out and give it a quick knead to smooth out. wrap or cover the cling film whack it in the fridge. For at least 20 mins or overnight is fine too.
3. Preheat the oven to 180. Line trays with baking parchment.

4. Roll the dough on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them. Don't forget to add the hole if you're threading them onto ribbon.
5. Bake for 15 minutes, or until golden-brown. Leave on the tray for 5-10 minutes to firm up a little and then move to a wire rack or plate to cool completely. When you can decorate them.