

# Gingerbread men



Ingredients



Pre-heat the oven to



175°C/gas mark 5.



3 cups flour



1 teaspoon cinnamon



2 teaspoons ginger



1 teaspoon bicarbonate of soda



cup butter




cup sugar






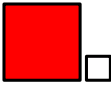

$\frac{1}{2}$  cup golden syrup










1 egg

**1**      
1. Mix flour, ginger, cinnamon, salt and

  
bicarbonate of soda.

**2**       
2. Beat margarine and sugar in a large bowl with  
electric mixer on medium until light and fluffy.

**3**      
3. Add golden syrup and egg.

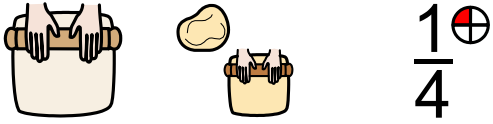
**4**     
4. Gradually beat in the flour mixture on low  
speed until well mixed.

5



5. Press dough into a think flat disk.

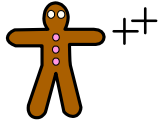
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6. Roll out dough to 1/4 inch thickness on lightly floured

surface.

7



7. Cut into gingerbread men shapes.

8



8. Place on a greased baking tray and bake.

9



9. Decorate when cooled.