



# Gingerbread Men

Tumtum, who had been dozing all afternoon in the library, woke up just as the clock was striking four. "Goodness," he thought, feeling something growling in his stomach. "One can work up quite an appetite sleeping off lunch."

*Makes about 15 biscuits*

## Ingredients:

- 12 oz (350 g) plain flour
  - 4 oz (125 g) butter or margarine
  - 2 level teaspoons ground ginger
  - 6 oz (175 g) soft brown sugar
  - 1 level teaspoon ground cinnamon
  - 1 egg
  - 1 level teaspoon baking powder
  - 4 tablespoons of golden syrup
- a gingerbread man cutter (optional)

## To decorate:

- a squeezey tubes of cake icing (available from most supermarkets)

## You will also need:

- a mixing bowl
- a sieve
- a saucepan
- a wooden spoon
- a pastry board
- a knife
- a baking tray
- a palette knife or spatula
- a wire cooling tray



Ask a grown-up to help you with this recipe.

*Cooking Instructions:*

1. Grease the baking tray and pre-heat the oven to 350 F (180 C or Gas Mark 4)
2. Sift the flour, ginger, cinnamon and baking powder into a mixing bowl.
3. Put the butter, brown sugar and golden syrup in a saucepan. Place over a low heat and stir occasionally until the ingredients have melted and the mixture is runny but not too hot.
4. Pour the mixture into the flour and, using a wooden spoon, mix to a dough in the basin.
5. Turn out on to a floured working surface and knead until smooth.
6. Roll the mixture out until it is about 5 mm thick and then cut it into gingerbread men. Use the gingerbread man cutter if you have one, otherwise simply cut out figures with a knife.
7. Place the gingerbread men on the tray. If they will not all fit then cook them in two batches.
8. Place the tray in the oven and bake for about 10 – 15 minutes until golden brown.
9. Remove the tray using oven gloves, and place the gingerbread men on a wire cooling tray.
10. Once cool, decorate the men with a tube of icing.

*Nutmeg's Tip:* *Gingerbread men are especially good for dunking. Some mice like to dunk them in tea, but Tumtum and I prefer to dunk ours in a mug of hot chocolate.*

Text © Emily Bearn and Illustrations © Nick Price

