



Gingerbread Men

100



- 100g



Salted



butter

3



- 3

tbsp



golden

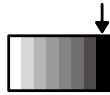


Syrup

100



- 100g



Dark



brown



sugar

$\frac{1}{2}$

- 1/2

tsp bicarb

1



- 1

tsp

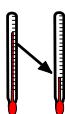
cinnamon



- 225g Plain

flour

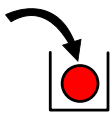
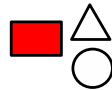
1    +   
1. Melt the butter, syrup and sugar in a pan,

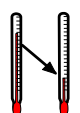
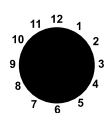

cool.

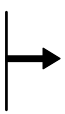
2    +  
2. Mix the bicarb, ginger cinnamon and flour in a

   the  mixture  the 
bowl, gently pour the butter mixture on the flour

 
to make a dough.

3     
3. Roll the dough on parchment paper into a rectangle

+  
and cool for an hour.

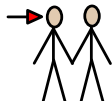
4     + 
4. Remove dough from the fridge and cut out the


shapes.

5



5. Place the shapes on a greased baking sheet



with space for them to spread.

6



1012



6. Bake for 10-12 minutes.