Gingerbread recipe

175g of plain flour 1 egg

1 teaspoons ground ginger 75g butter

85g brown sugar 2 tablespoons of water.

2 tablespoons of golden syrup 1 teaspoon bicarbonate soda

Equipment

Sieve, bowl, rolling pin, baking tray

1. Sieve the flour and bicarbonate soda into a bowl and mix up well to add air.
2. Add butter and with fingertips make a breadcrumb like mixture.
3. Add in sugar mix well.
4. Add egg and golden syrup into mixture mix in.
5. Add in water and mix up to make a ball of dough.
6. Knead mixture on floured surface add more if needed.
7. Roll out mixture and use cutters of your choice to make gingerbread.
8. Put gingerbread on floured baking sheet and bake for about 10-15 mins at 170 degrees.
9. Take out gingerbread when it is golden brown.