



Gingerbread Men

Shopping list:

- 105grams Unsalted butter
- 125ml golden syrup
- 110grams packed brown sugar
- 1 teaspoon bi-carb soda
- 450grams plain flour
- 1 tablespoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ground cloves
- ½ teaspoon baking powder
- 1 egg, whisked
- Decorating lollies
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Method:

1. Preheat oven to 180C.
2. Place butter, golden syrup and sugar in a medium saucepan over medium heat. Cook, stirring for 3 minutes or until sugar dissolves. Bring to the boil. Remove from heat. Add bi-carb soda and stir to combine. Transfer to a large heatproof bowl. Set aside.
3. Sift flour, ginger, cinnamon, nutmeg, cloves and baking powder over butter mixture. Add the egg and stir until combined. Turn onto a lightly floured surface and knead gently until smooth. Divide into two portions, wrap tightly and refrigerate for 45 minutes.
4. Roll one portion between two sheets of baking paper. Using a 6-7cm Christmas cutter. Place on a lined baking tray. Bake in the oven for 8 minutes or until firm to touch. Let cool and then decorate using choc chips and icing etc.

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