

GINGERBREAD MEN

<i>Ingredients</i>	<i>Equipment</i>
125 Grams Butter	Large Mixing Bowl
½ Cup Brown Sugar	Spoon Measures
½ Cup Golden Syrup	Cup Measures
1 Egg yolk	Whisk
2 ½ Cups Plain Flour	Sifter
1 Tablespoon Ground Ginger	Rolling Pin
1 Teaspoon Mixed Spice	Two lined baking trays
1 Teaspoon Bi Carb Soda	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Whisk the butter and sugar together until pale and creamy.
4. Separate the egg yolk from the white.
5. Add the egg yolk and golden syrup and whisk until combined.
6. Sift the flour, ground ginger, mixed spice and bi carb soda into the bowl and mix well.
7. Turn onto a lightly floured surface and knead until smooth.

8. Roll out until about 4mm thick. Use the gingerbread cutters to cut out shapes. Place on trays about 3cm apart.