

Joycey's quick and easy Gingerbread person recipe

Ingredients

175g Dark Muscovado Sugar
or Brown Sugar
85g Golden Syrup
100g Butter

1 tbsp ground ginger
1 tsp ground cinnamon
1 egg, beaten
350g Plain Flour
1 tsp Bicarbonate of Soda



Method

- Melt the sugar, golden syrup and butter in a saucepan, then bubble for 1-2 mins. Leave to cool for about 10 mins.
- Tip the flour, bicarbonate of soda and spices into a large bowl and add the warm syrup mixture and the egg, stir everything together.
- Gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least 30 mins.
- Remove the dough from the fridge, leave at room temperature until softened. Heat oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.
- Roll out the dough to the thickness of a £1 coin, then cut out gingerbread people with a cutter.
- Re-roll the excess dough and keep cutting until it's all used up.
- Lift the biscuits onto the trays and bake for 10-12 mins, swapping the trays over halfway through cooking. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely.
- Use icing Sugar to decorate the biscuits as you wish, and stick on sweets for buttons. Leave to dry for 1-2 hrs. Will keep for up to three days in an airtight container.

