

# Whitworths

## Gingerbread Men



### INGREDIENTS

50g **Whitworths Crystallised Fiery Ginger**, finely chopped  
350g plain flour  
1 tsp bicarbonate of soda  
1 tsp ground ginger  
½ tsp cinnamon  
125g unsalted butter (at room temperature)  
150g soft brown sugar  
4 tbsp golden syrup  
1 medium egg, beaten  
To decorate: writing icing and sweets

 Makes 12  15mins  12-15mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C/Fan 170°C/Gas Mark 5 then lightly grease 2 or 3 baking sheets.
- ♥ Sieve the flour, bicarbonate, ground ginger and cinnamon into a bowl. Rub in the butter to a breadcrumb then stir in the sugar.
- ♥ Beat the syrup together with the egg and crystallised ginger then stir into the crumb mix.
- ♥ Mix to form a dough then knead until smooth on a lightly floured surface.
- ♥ Roll out to 5mm thick, cutting out 12 gingerbread men using a cutter (you can choose any cutter you like to match any occasion!).
- ♥ Place onto the baking sheets then bake for 12-15 minutes until golden.
- ♥ Loosen with a palette knife whilst still warm, cool slightly before transferring onto a wire rack.
- ♥ When completely cold, decorate then leave to set the icing and serve.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!