

Whitworths

Gingerbread Mummies



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 tbs golden syrup
1 medium egg, beaten
To decorate: white icing and 24 currants

 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 trays.
- ♥ 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 mummies with a gingerbread man cutter.
- ♥ 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, place white icing into a piping bag then decorate with thick lines for the bandages, finishing with 2 currants for the eyes.

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Happy Baking!