

SWEET SEASONAL TREATS



GINGERBREAD BUDDY RECIPE

YOU'LL NEED:

- 350g plain flour
- 175g soft light brown sugar
- 1-2 tsp ground ginger
- 1 egg
- 1 tsp bicarbonate of soda
- 4 tbsp golden syrup
- 100g butter or margarine

HERE'S HOW:

- **Preheat** the oven to 180C/160C fan/Gas Mark 5.
- Line a large baking tray with greaseproof paper.
- **Sift** together the flour, ginger and bicarbonate of soda.
- Rub in the butter and stir in the sugar.
- Add the egg and golden syrup, **mix well** and then knead until smooth.
- **Roll out** to 8mm thick and cut out your shape using our **giant gingerbread buddy template**.
- Place on baking tray and bake for **14-16 mins** until golden brown. Cool on a wire rack, decorate and **enjoy!**

TOP TIP:

Transfer Buddy template to greaseproof paper (so it doesn't stick to the gingerbread!)

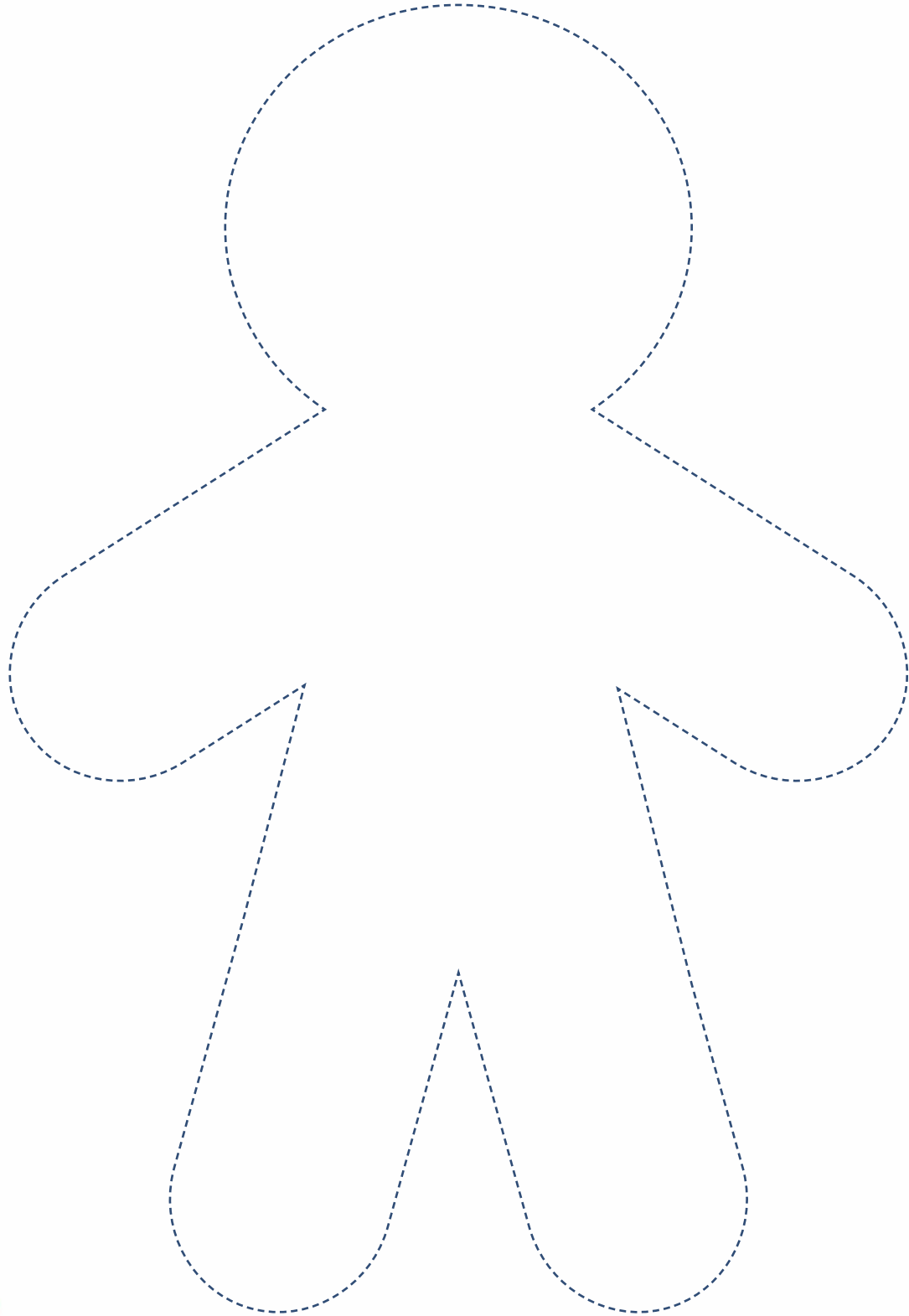
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