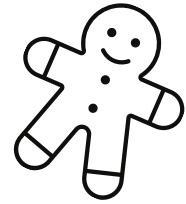


# Let's Bake a Story



## The Gingerbread Man

#OSKARSLITTLELEARNERS



### INGREDIENTS

- 100g salted butter
- 3 tbsp treacle/golden syrup
- 225g plain flour
- 100g firmly packed brown sugar
- 1/2 tsp bicarbonate of soda
- 1 tbsp ground ginger
- 2 tsp ground cinnamon
- raisins to decorate

### METHOD

1. Gently melt the butter, syrup/treacle and sugar together in a small pan. Set aside to cool slightly.
2. In a large bowl, mix together the bicarbonate of soda, ginger, cinnamon and flour. Add the butter mixture and stir. Then use your hands to form the dough. The dough will be a little sticky at this point.
3. Shape the dough into a rectangle and chill in the fridge between 2 sheets of baking paper for 1 hour.
4. Preheat the oven to 190C (170C fan)
5. Remove the dough from the fridge, roll to approximately 1/2cm thick and cut out your gingerbread men shapes using a cookie cutter.
6. Decorate using raisins
7. Place the gingerbread men on a large lined baking sheet, leaving sufficient space between them, and bake for 10-12 mins. Leave to cool on the baking sheet.
8. Enjoy!