KIDS RECIPE: GINGERBREAD PEOPLE

Ingredients

- 7 oz plain flour
- 2 teaspoons ground ginger
- 1 teaspoon mixed spice
- 3 oz butter
- 2 tablespoons golden syrup
- 2 oz sugar
- 1 teaspoon bicarbonate of soda
- 1 dessert spoon of water

Directions

- Preheat the oven to 350 and grease two baking trays with butter.
- Heat the butter, sugar and golden syrup in a pan, but don’t let them boil.
- Stir in the flour and spices.
- Dissolve the bicarbonate of soda in the water and add to the mixture.
- Knead it into a ball and then roll out on to a floured surface.
- You can make different shapes and use cookie cutters to make biscuits – whatever you like. If you’re making gingerbread men, add raisins for eyes / mouth / buttons.
- Bake until golden (time will depend on how big your cookies are, but check after 10 minutes).
- Lay them on a cooling rack. If you want to add icing wait until the biscuits are completely cool.

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