
Gingerbread men... and women!

Instructions

Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.

Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.

Preheat the oven to 180C/350F/Gas 4. Line two baking trays with greaseproof paper.

Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using a gingerbread man cutter, cut out the shapes and place on the baking tray, leaving a gap between them. For decorations, use a skewer to make a small hole in the top of each biscuit.

Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing.

Christmas is never complete without a batch of fun, sweet, warming gingerbread cookie dough. It smells divine and tastes even better! Get mixing!

Ingredients

350g/12oz plain flour, plus extra for rolling out

1 tsp bicarbonate of soda

2 tsp ground ginger

1 tsp ground cinnamon

125g/4½oz butter

175g/6oz light soft brown sugar

1 free-range egg

4 tbsp golden syrup

To Decorate

Writing icing – you can buy this in the supermarket!