



## Gingerbread Men

These easy and simple gingerbread men can be given as gifts and shared amongst family and friends. Christmas wouldn't be Christmas without the perfect batch of gingerbread cookies!



**Prep**  
45m



**Cook**  
8m



**Serves**  
24

### Ingredients

#### Gingerbread

- 2 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp ground allspice
- 1 tsp bi-carb soda
- 2 1/2 cups plain flour
- 130g butter, softened
- 1 cup brown sugar
- 4tbsp golden syrup
- 1 egg

#### Royal Icing

- 1 egg white
- 1 ½ cups icing sugar
- 1 tsp lemon juice

### Method

#### Gingerbread

**Preheat** the oven to 180°C and line a tray with baking paper.

**Sift** the ground ginger, cinnamon, allspice, bi-carb soda and flour into a food processor.

**Add** the butter.

**Pulse** until the mixture resembles bread crumbs.

**Add** the sugar.

**Beat** the golden syrup and egg separately in a small bowl.

**Pour** into the breadcrumb mixture.

**Pulse** until mixture forms a dough.

**Knead** the dough for about 2 minutes.

**Wrap** and refrigerate the dough for 20 minutes.

**Roll** out the dough to a 0.5mm thickness on a lightly floured surface.

**Cut out** gingerbread men from the dough using a gingerbread man cookie cutter.

**Place** onto the baking tray.

**Bake** for 8 minutes.

**Leave** to cool for 30 minutes on a wire rack before



## Method (cont.)

### Royal Icing:

Combine the egg white, icing sugar, and lemon until the icing is thick and smooth.

Using a piping bag, decorate your gingerbread men.

Happy Baking!