

## GINGERBREAD BISCUITS

### INGREDIENTS

350g (3 cups) plain flour  
1 tsp bicarbonate of soda  
2 tsp ground ginger  
100g (1/2 cup) butter  
175g (1 cup) light muscovado sugar  
4 tbsp golden syrup

1 large egg

***Pre-heat the oven to 190C / 170C fan and prepare your baking trays***

Get your child/children to line 3 or 4 baking sheets with greaseproof paper.

### Method

Get your child/children to measure the flour into a bowl. While they are doing that add the bicarbonate of soda and ginger. Weigh the butter then chop it up into a few pieces before adding it to the flour.

Using your fingertips, rub in the butter until the mixture resembles fine breadcrumbs.



Get your child/children to measure the sugar then stir it into the flour mixture. Add the golden syrup.

Crack the egg into a separate bowl then add it to the flour.

Mix everything together until you have a smooth dough.



This recipe makes quite a lot so divide the dough in half roll out one half on to a lightly floured work surface. until

Cut out your gingerbread people or your chosen shapes using a cutter.



Repeat with the remaining dough.

Bake in the oven for 10-12 minutes until they become a slightly darker shade. Cool slightly then lift on to a wire rack to cool.



You can enjoy the biscuits as they are or add some decorations.

**Links to the EYFS-** Your child will develop their communication language skills, maths

