

# Gingerbread Men Recipe

## Ingredients

- 250g / 8oz Odlums Cream Plain Flour
- 75g / 3oz Butter, softened
- 75g / 3oz Brown Sugar
- 1/2 teaspoon Bread soda
- 50g / 2oz Golden Syrup
- 1 Egg Yolk
- 1/2 teaspoon Ground Cinnamon
- 1/2 teaspoon Ground Ginger



## Method

1. Cream butter and sugar together until light and fluffy.
2. Add bread soda, golden syrup and egg yolk and stir well.
3. Sift the flour and spices into the bowl and mix with a wooden spoon until well combined.
4. Shape into a ball and knead lightly on a work surface until smooth.
5. Wrap and chill for about 10 minutes before using.
6. Thinly roll out dough and use gingerbread cutters to cut out shapes.
7. Place on lined baking tin, leaving a space between each.
8. Bake at 180°C / Gas 4 for about 10-12 minutes until slightly risen and golden in colour.
9. Transfer to a wire tray to cool.