

# CoolitArt

## Gingerbread Men



Getting into the festive spirit you could create your own festive friend to decorate your house with and bring some festive cheer to you and your family!

### Tools and Materials:

- Spatula or Wooden Spoon
- 350g Plain Flour plus extra for rolling
- 1 tsp bicarbonate of soda
- 3 tsp mixed spice
- 125g Butter
- 175g Sugar
- 1 Medium Egg



- 4 tbsp Golden Syrup
- Greaseproof Paper
- Non-stick Baking Tray
- Rolling Pin
- Cookie Cutter
- Icing Pens
- Cake Decorations (chocolate shapes, silver balls etc)
- Mixing Bowls



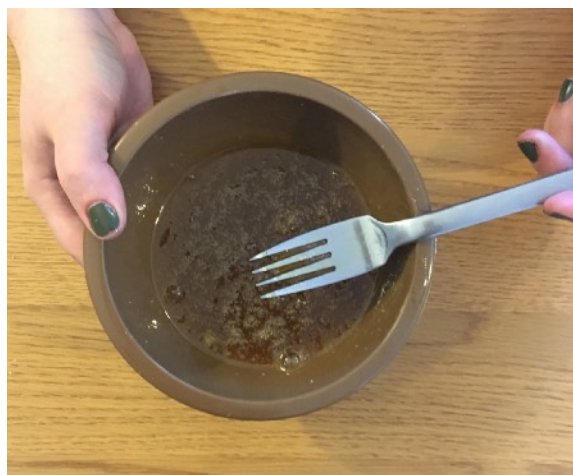
Mix the flour and bicarbonate of soda together - then add your spice and sugar in. Once mixed add the butter in and mix it till it forms a breadcrumb like texture.



In a different bowl mix together the gold syrup and the egg



Whisk it until the mixture is clear then add it to your flour/  
butter/sugar mix



Once the mix forms a ball then turn it out on to a lightly floured surface so you can then roll it out



Once you have it nice and flat and smooth - roll it to roughly 1-2cm thick and then you can start cutting out your gingerbread men



Cut out all your gingerbread men and place them on the greaseproof paper on top of your baking tray



Once you have filled your tray then you can pop your gingerbread in the oven - 180C/350F/Gas 4 for 12-15 minutes



Then leave them to cool for 10 minutes



Once your gingerbread have cooled then you can start decorating them - using the icing pens and decorations to create your gingerbread men! We found these in our cupboard so thought it would be fun to use them



And there you have it your very own “Gingerbread Men”

