



## Gingerbread Men Cookies/Biscuits

### Ingredients:

#### For cookies/biscuits:

#### Icing:

125g (4 ozs.) Butter

2 1/2 Tablespoons Golden Syrup

1/2 cup Sugar

1 Egg Yolk

2 teaspoons ground Ginger

1 teaspoon ground Nutmeg

2 cups Flour

1 teaspoon Baking Soda

175g (6 ozs.) Icing Sugar

1 tablespoon Boiling Water

1 tablespoon Butter

### Directions:

1. Preheat oven to 180 degrees C. Line baking tray with baking paper.
2. In a pot over low to medium heat melt butter, sugar, and golden syrup
3. Beat in egg yolk and sift in the dry ingredients.
4. Knead and roll out to 1/2cm thick. Use cookie/biscuit cutter to cut out shapes and put on trays.
5. Bake at 180 degrees C for approximately 8 minutes. They are cooked when the edges are golden brown.
6. Remove from the oven and cool on rack before decorating.

### Decorate!!

To decorate make the following icing recipe and use to pipe on the gingerbread men. Also use to stick lollies such as M&M's, Smarties, Pebbles, Sprinkles and coloured balls on.

1. Combine water and butter and stir in icing sugar.
2. Divide mixture and add a drop or two of food colouring.
3. You can make an icing bag by placing some of the icing in a small plastic bag (such as a plastic sandwich bag) and cutting a very small hole in one of the bottom corners.
4. Enjoy!!!

