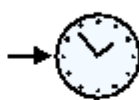




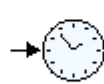
1. Put the flour, butter, ginger, cinnamon and bicarbonate of soda in a mixing bowl.

2



2. Mix it all together with fingertips until crumbly

3



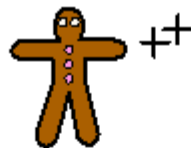
3. Add the sugar, syrup and egg and mix until it forms a firm pastry mix.

4



4. roll out the pastry to about 5mm thick.

5



5.

Use

gingerbread men

cutters

to

cut out

shapes.

6



6.

Place

the

cut out

pastry

on

a

greased

or

non-stick

baking

tray.

7



7.

Bake

in

the

preheated

oven

until

golden,

about

15 minutes.

8



8.

Enjoy