

# Gingerbread Cookies

You will need: 125 g butter, 2 tablespoons golden syrup,  $3/4$  cup white sugar, 1 egg beaten, 2 cups self-raising flour, pinch of salt, 2 teaspoons ground ginger

Method: Preheat oven to 150 degrees Celsius. Lightly grease a baking tray (or use baking paper).

Melt butter and golden syrup over low heat, then remove from heat and stir in sugar and egg (you can also do the melting in a microwave to save on some washing). Add the sifted flour, salt and ginger and mix well.

Turn dough onto a lightly floured surface, and knead gently until the dough forms a ball. Roll out thinly. Use biscuit cutters to cut out the gingerbread cookies in whatever shapes you (you can use this recipe to make gingerbread men then decorate them with currants, cherries, liquorice, choc chips, etc if you like or just use cookie cutters). Gather any leftover dough, roll out again and use to make more biscuits repeating until all the mixture is used.

Place on trays and add any decorations (or leave plain), bake for about 10 minutes, until golden brown.