

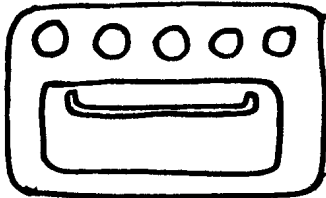
Bake some gingerbread men for the Fund

Ingredients:

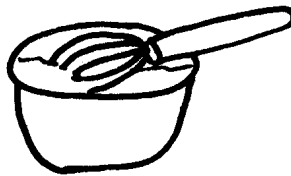
4oz plain flour
½ level teaspoon bicarbonate of soda
1oz brown sugar
2oz margarine
3oz golden syrup
1 teaspoon ground ginger
currants for decoration

Equipment:

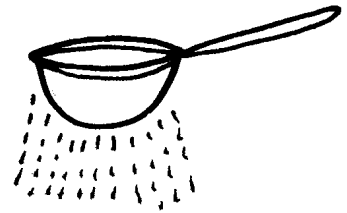
baking sheet
mixing bowl
wooden spoon
tablespoon
sieve
teaspoon



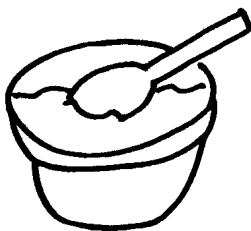
Put oven on to Gas mark 5 / electricity 190C



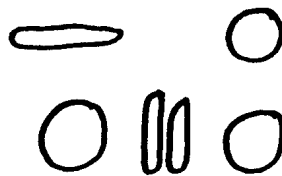
Cream margarine and sugar together. Add golden syrup and ginger and mix well



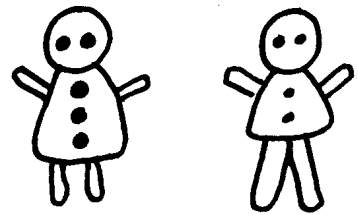
Sift in flour and the bicarbonate of soda.



Mix all well together.



Sprinkle flour onto a work surface. Turn out the dough and shape it into 12 pieces.



Make each piece into a little man or woman. Decorate with currants for eyes, buttons etc.

Bake for 10 - 12 minutes, until golden brown and firm at the edges.