

Shifty and Sam's Gingerbread Recipe

Ingredients

350g plain flour
1 teaspoon bicarbonate of soda
2 teaspoons ground ginger
1 teaspoon ground cinnamon
125g butter
175g light soft brown sugar
1 free-range egg
4 tablespoons golden syrup

To decorate (optional)

Writing icing
Cake decorations

Equipment

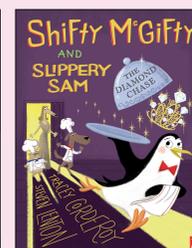
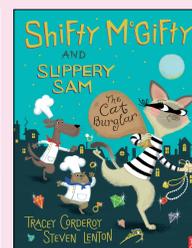
Cling film
Greaseproof paper
Baking tray
Wire cooling rack



Method

1. 'Sifty' (like Shifty!) together the flour and the bicarbonate of soda, ginger and cinnamon. Pour it into the bowl and stir it all together. Add the slippery butter (like Slippery Sam!) and blend until the mix looks like breadcrumbs. Then, stir in the sugar.
2. Lightly beat the egg and golden syrup together and add to your bowl, mixing it all together. Tip the dough out and knead it until smooth. Wrap your dough in cling film and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/160C Fan/Gas 4. Cover two baking trays with greaseproof paper.
4. Sprinkle the spare flour on your surface and get ready to roll out your dough! Now it's time to get creative. Cut out your very own gingerbread shapes and place them on the baking tray, leaving a gap between them.
5. Bake for 12–15 minutes, or until golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling.
6. When the biscuits have cooled, it's time to decorate! Can you make your very own edible Eiffel towers? Do you want a bakemobile to bite into?

Read all of
Shifty and Sam's
baking
adventures!



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