



# Gingerbread Skeletons



## Ingredients

350g plain flour  
175g light soft brown sugar  
125g butter  
1 medium egg  
4 tbsp golden syrup  
1 tsp bicarbonate soda  
2 tsp ground ginger  
White icing and chocolate chips to decorate

## Equipment

Oven (set to 180°C/gas mark 5)  
Mixing bowl  
Sieve  
Wooden spoon  
Blunt knife  
Rolling pin  
Large gingerbread man-shaped cutter  
Baking trays  
Baking paper  
Tablespoon  
Teaspoon  
Cooling racks  
Small piping bags

## Method

1. Pre-heat the oven and line the baking trays with baking paper.
2. Wash your hands and put on an apron.
3. Sieve the flour into the mixing bowl.
4. Mix in the bicarbonate of soda and the ground ginger.
5. Cut the butter into small pieces and use your fingers to rub it into the flour mixture, until it looks like breadcrumbs.
6. Then stir in the sugar.
7. Next, mix in the golden syrup and the egg to make a stiff dough.
8. Roll out the dough using the rolling pin and a little extra flour. It should be about 5mm thick.
9. Use the cutter to cut out 12 gingerbread man shapes and place them on the lined baking trays.
10. Bake in the oven for 12-15 minutes.
11. Allow the biscuits to cool before decorating.
12. Use the white icing to decorate, making faces and bones. Chocolate chips could be added for eyes. White icing can be made using icing sugar and water, or bought ready-made in small tubes.