

# Gingerbread reindeer

## Ingredients:

- 125g butter
- 100g dark brown sugar
- 2 tablespoon golden syrup
- 300g plain flour
- 1 teaspoon bicarbonate of soda
- 2 teaspoon ground ginger

Preheat oven (gas mark 6,  
200°C)  
Grease baking sheet

Melt butter, sugar and syrup  
in a pan over a low heat.

Measure the flour, ginger  
and bicarbonate of soda into  
a bowl. Pour in the syrup  
mixture and combine well. It  
should be a soft but not  
sticky dough.

When dough is cool enough  
to handle roll it out to about  
 $\frac{1}{2}$  cm thick. Cut out shapes  
and place on baking sheet.  
Roll out again using the spare  
dough

Roll out the dough onto a  
floured work surface to a  
pound coin thickness. Cut out  
shapes using a cutter. Bake  
for 15 minutes

Bake for 12 minutes until  
golden. Leave to cool for 10  
minutes before using a  
palette knife to transfer to  
a cooling rack

When completely cool you  
can ice the biscuits. You can  
make gingerbread men look  
like reindeers!

