

BAKE YOUR OWN GINGERBREAD MAN

INGREDIENTS

1 cup brown sugar
¼ cup butter
3 & ½ cups flour
1 teaspoon baking soda
¼ teaspoon cloves
1 teaspoon cinnamon
1 teaspoon of Buderim ginger
½ teaspoon salt
½ cup water

Step 1: Preheat oven to 180 degrees.

Step 2: Blend brown sugar and butter until creamy.

Step 3: Sift flour and mix with baking soda, cloves, cinnamon, ginger, and salt.

Step 4: Add flour mixture to creamed sugar.

Step 5: Add water to ingredients and roll onto lightly floured surface.

Step 6: Cut cookies out into the shape of gingerbread men and bake for 8 to 10 minutes.

You can eat them immediately or decorate with sugar icing and small lollies. Use your imagination and be creative!



ICING RECIPE INGREDIENTS:

1 cup icing sugar
¼ teaspoon salt
½ teaspoon vanilla
1 tablespoon heavy cream

Step 1: Sift icing sugar and mix in salt and vanilla.

Step 2: Add cream and mix until smooth

You can add food colouring to make the icing look more fun and colourful.