

Gingerbread Recipe

Suitable For 4+ Years

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What You Will Need:

- 100g Salted Butter
- 3 tbsp Golden Syrup
- 100g Dark Muscovado Sugar
- ½ tsp Bicarbonate of Soda
- 1½ tbsp Ground Ginger
- 1 tsp Ground Cinnamon
- 225g Gluten-Free Plain Flour
- For the Icing - 50g Icing Sugar
- Anything else you want to use for decoration

Step By Step Guide:

1. In a small pan heat the butter, syrup and sugar together until melted, stirring occasionally. Set to one side to cool slightly. In a large bowl mix together the bicarb, ginger, cinnamon and flour. Pour in the melted butter mixture and stir to combine and using your hands, bring together to form a dough. This will be soft but will set up in the fridge.
2. Take 2 sheets of greaseproof paper, lay the dough down on one, shape it into a rectangle and place the other sheet on top of it. Roll the dough out to 1/2 cm thick and put flat in the fridge for 1 hour to set and firm up.
3. Heat the oven to 190C/170C fan/gas 5 and line a large baking tray with non-stick greaseproof paper. Take the rolled dough out of the fridge and cut out shapes from it. We did 9cm stars, but you can also choose any shape, depending on the size it will need a few mins less/more in the oven. We also did some with, smaller stars cut out the centre of them.
4. Meanwhile make the icing, combine the icing sugar with 1 – 2 tbsp water, until it's thick and pipeable but not thin enough that it will run. Decorate the cooled biscuits with whatever designs

Have fun baking this Christmas and don't
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