

# GINGERBREAD

<p>Preheat oven to 180C                  Line two trays with baking paper</p>	
<p>Chop 125g butter into small cubes with a sharp knife</p>	
<p>In a heatproof jug combine                  ¼ cup golden syrup                  ¼ cup brown sugar                  1 ½ Ground ginger, 1 tsp cinnamon                  place in the microwave to heat                  and stir until sugar dissolves.</p>	
<p>Transfer to a large bowl and stir through chopped butter.</p>	
<p>Add the egg and 1 cup flour to the mixture and start mixing the dough with a bread and butter knife.</p>	
<p>Add the rest of the flour and combine into a dough. Place the dough on floured bench and knead until well combined. Divide into two and place in freezer for 10 minutes.</p>	
<p>Roll the dough between two sheets of baking paper and cut out shapes.</p>	
<p>Place cut outs on baking paper trays evenly spaced apart.  <b>Add lolly decorations and place in the oven!</b></p>	

**ENJOY YOUR GINGERBREAD!**