



Gingerbread santas

It's a tradition in our house to make these on the 1st December, and whilst I say santas it's actually gingerbread reindeer, Christmas stockings, stars and snowflakes.

I have no idea where I found the recipe but I love it. The smell of cinnamon, mixed spices and ginger wafts through the house and gets us in the mood for Christmas

They are supposed to be soft, rather than hard, like traditional gingerbread men and I think that's what makes them so moreish

You'll need a glass of mulled wine before you get started, just to get you in the spirit!

Ingredients

350g Plain Flour

1 Teaspoon bicarbonate of soda

2 teaspoons ground ginger

1 Teaspoon ground cinnamon

125 butter

175g brown sugar

1 egg

4 tablespoons golden syrup

Method

Top up the mulled wine

Sift flour, spices and bicarb into a large bowl

Rub butter into the dried ingredients until the mixture resembles breadcrumbs (I always end up with lumps of butter which I can't mix in but I don't let that bother me!)

Add sugar

Beat egg and syrup together, add to mixture and mix with spoon (or if you're very fancy and modern, mix with food processor) until it clumps together

Tip out onto a floured surface, knead, wrap in clingfilm and chill in the fridge for 15 mins

Roll out the dough and cut into shapes with whatever Christmas shapes you have

Bake in the oven for 12-15 mins at 180

Once cooled, lightly dust with icing sugar.

You can store them in an airtight container, however, ours never last that long

Enjoy!