

# Granny Edwards' Gingerbread Recipe

*Whip up a batch of traditional spiced gingerbread cookies with Granny Edwards' festive recipe. Fun for all the family, kids will love.*

## *Ingredients:*

*350g/12oz plain flour  
1 tsp bicarbonate of soda  
2 tsp ground ginger  
1 tsp ground cinnamon  
125g/4½oz butter  
175g/6oz light soft brown sugar  
1 free-range egg  
4 tbsp golden syrup  
Icing to decorate*

## *Recipe*

- 1. In a large bowl, sift together the flour, bicarbonate of soda, ginger and cinnamon.*
- 2. Put the dry mixture into a food processor. Add the butter, and blend until the mix looks like breadcrumbs. If you don't have a food processor, rub in the butter with your fingers.*
  - 3. Stir in the sugar with a wooden spoon.*
- 4. In a separate bowl, lightly beat the egg and golden syrup together.*
- 5. Add this mixture to the food processor and mix until the mixture clumps together. Use the wooden spoon if you don't have a food processor.*
- 6. Tip the dough out onto a floured surface and begin to knead until it is smooth and stays together neatly.*
- 7. Wrap in clingfilm and leave to chill in the fridge for 15 minutes.*
  - 8. Preheat the oven to 180C/350F/Gas 4.*
  - 9. Line two baking trays with greaseproof paper.*
- 10. Roll the dough out onto a lightly floured surface until it's half a centimetre thick.*
- 11. Using cookie cutters, cut out your biscuits into gingerbread men or other festive shapes and place on the papered baking tray.*
- 12. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling.*
- 13. Once they're cool, you can get to work decorating them with icing, sweets... anything you like!*