

Gingerbread Men

An old time favorite with children of all ages!

Ingredients

- 4 oz butter
- 8 oz self-rising flour
- 4 oz soft brown sugar
- 2 teaspoons ground ginger
- 1 level teaspoon mixed spice
- 1 tablespoon black treacle
- 1 tablespoon syrup
- 1 teaspoon orange juice

Method

1. Set oven to 350 Fahrenheit or mark four.
2. Grease and flour baking sheets.
3. Cream together in a bowl, the butter, sugar, treacle, syrup, and orange juice.
4. Add the dry ingredients.
5. Knead well with the fingers.
6. Roll out thinly on a lightly flowered surface.
7. Make a cardboard gingerbread man (or use a shaped cutter) and use as a template to cut out shapes.
8. Place the 'men' on the baking sheets.
9. Bake for 10 to 15 minutes.
10. Allowed to cool for a few minutes before removing from the sheets.
11. Decorate with white and/or chocolate say icing.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*