



Christmas Gingerbread Cookie Recipe



Ingredients

- 350g/12oz plain flour
- plus extra for dusting roll area
- 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



Don't forget icing for decorating them!



- 1 Using the character templates, trace out the shape of Pip and Alba and place to one side for later.
2. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix resembles breadcrumbs. Stir in the sugar.
3. Lightly beat the egg and golden syrup together, add to the food processor and allow it to blend until the mixture clumps together. tip the dough out, knead briefly until it is smooth, and wrap the dough in cling film, leave to chill in the fridge for 15 minutes.
4. Preheat the oven to 180/gas mark 4. Line two baking trays with grease proof paper.
5. Lightly sprinkle some flour on a flat surface and roll the dough out to a 0.5cm in thickness.
6. Here is the fun part! Ask a grown up to place the stencils on the dough and cut around the shape. When you are happy with the shapes place them on a lightly greased baking tray leaving a gap between the cookies.
7. Bake for 12- 15 minutes, or until they turn lightly golden brown. Leave on the tray for 10 minutes and then move to a cooling rack. When cooled decorate with icing and cake decorations of your choice.

Post your results on the Pip Ahoy social media pages
- we'd love to see what you make!

