

## Gingerbread Cooking



Read the story "The Gingerbread man". If you don't have it just copy the link below and watch in online. Then make yummy gingerbread people. Explore mixing, pouring, sprinkling and shaping using all the ingredients. Also you can explore smelling, tastes and textures.

[https://www.youtube.com/watch?v=UTO\\_Kb-H7Q4](https://www.youtube.com/watch?v=UTO_Kb-H7Q4)

### **What you need:**

- 375 g Plain Flour
- 1 tsp Bicarbonate of Soda
- 3 tsps Ground Ginger
- 120 g Unsalted Butter (cold & cubed)
- 175 g Light Brown Sugar
- 5 tbsps Golden Syrup
- 1 Large Egg
- Bowl
- Baking trays
- Spoon
- Baking paper
- Gingerbread cutter or use a knife.

### **What to do:**

1. Heat your oven to 190C/180C Fan and line 3-4 baking trays with baking paper (or do it in two batches if you only have two trays!)
2. Add the flour, bicarbonate of soda, and ginger to a large bowl and add the cold, cubed butter to the bowl.
3. Rub together with your fingers until it resembles breadcrumbs! (Or mix the four ingredients in a food processor till its breadcrumbs!)
4. Mix the sugar into the mix and combine, and then add the golden syrup and egg. Beat it with a spatula or your hands until it is a smooth dough.
5. Knead the biscuit dough, and roll the dough out onto a lightly floured work surface.
6. Roll it out to 1/2cm thickness and cut out your desired shapes! If you don't have a cutter you can just use a knife to shape your own.
7. Place them on the lined baking trays and bake in the oven for 10-11 minutes, cool on a wire rack fully, and then decorate how you please!

Week 11 6<sup>th</sup> July Spider class team