

Bringing *Christmas* TO MANSFIELD

Reindeer gingerbread recipe

Ingredients:

350g/12oz plain flour, plus extra for rolling out

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

To decorate:

Writing icing (optional)

Cake decorations (optional)

Smarties and chocolate chips (optional)





Reindeer gingerbread recipe continued...

How to make it:

1. Cream together the butter and sugar until light and creamy. Add the beaten egg and golden syrup to the mixture.
2. Slowly add in the flour, bicarbonate of soda, ginger and cinnamon until all combined and forms a soft dough. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them.
5. 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. When cooled decorate with the writing icing and cake decorations, if using.
6. Post photos of your creations to our Facebook page @MyMansfieldUK.