



# GINGERBREAD MEN

*By Mr Colchester and Miss Ormes*



## INGREDIENTS

- 150g oats (blended)
- 200g plain flour
- 140g brown sugar
- 1 tsp bicarbonate of soda
- 3 tsp ground ginger
- 115g butter
- 4 tbsp honey
- 1 egg

## PREP TIME

- Prep | 10 m
- Cook | 7 m
- Ready in | 17 m

## PROCEDURE

01

Combine the flour, bicarbonate of soda and ginger into a bowl. Then chop the butter up into cubes and add too.

02

Combine the ingredients together using your fingers until it looks like breadcrumbs.

03

Crack an egg into a separate bowl and add the honey. Mix until it looks like a paste.

04

Add the oats, sugar and eggy mixture to the main bowl and mix together. Once combined, knead together until it is a dough.

05

Flour the work surface and roll out the dough until it is about a cm thick. Then, use a cutter to cut out the gingerbread men.

06

Put the gingerbread men on a lined baking tray and bake them in the oven for 7 mins.