



Gluten Free Gingerbread Men

125g butter

1/3 cup brown sugar

1/4 cup golden syrup

1 egg (lightly beaten)

2 cups gluten free self raising flour

1 tablespoon ground ginger

1 teaspoon bicarbonate of soda

1 gingerbread man (or another fun shape) cookie cutter

Method:

1. Preheat oven to moderate (180° C) & line two or three oven trays with baking paper.
2. Using electric beaters, beat butter sugar and syrup in small mixing bowl until light and creamy.
3. Add egg gradually, beating thoroughly.
4. Transfer mixture to large bowl.
5. Sift dry ingredients onto butter mixture.
6. Mix with knife until just combined.
7. Turn dough onto floured board (gluten free) and knead 1-2 minutes or until smooth.
8. Roll the dough in between two pieces of baking paper until you get 5mm thickness.
9. Cut dough into shapes.
10. Place your pieces on baking trays and bake for about 10 minutes or until lightly golden.
11. Cool men on trays.