**Gingerbread**

100g margarine

350g plain flour

175g light brown sugar

2 – 3 teaspoons ground ginger

1 teaspoon bicarbonate of soda

1 egg

3 tablespoons golden syrup

Put the flour, ginger and bicarbonate of soda into a bowl and rub in the margarine.

Add the sugar and stir in the syrup and egg to make a firm dough – add more flour (a little at a time) if the dough is too soft.

Roll out between two sheets of floured greaseproof paper to about 5mm thick and cut out the shapes you want.

Place the shapes on greaseproof paper on baking sheets and bake at 190⁰ C for 10 – 15 minutes until golden brown.

Leave to firm up for a few minutes before putting on a cooling rack.

For mangers, cut the slots in each block, and interleaf them.

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| 190° C | 375° F | Gas mark 5 |