

# Gingerbread Man Cookies



## Ingredients

- 125g Softened Butter
- 1/2 cup Brown Sugar
- 1/2 cup Golden Syrup
- 2 1/2 cups Self-Raising Flour
- 2 tsp Ground Ginger
- 1 tsp Bicarb Soda

## Instructions

1. Pre-heat oven to 190°C.
2. Line two baking trays with baking paper.
3. Place butter and sugar in a bowl of electric mixer.
4. Once creamy, then add golden syrup.
5. Add sifted flour, ginger and bicarb and stir.
6. Knead Lightly on a floured bench top.
7. Flatten dough, wrap in cling film and put in the fridge for a couple of hours.
8. Remove dough from fridge, roll dough out and use cookie cutters to cut out shapes.
9. Bake for 12 minutes or until golden.
10. Cool on trays and handle with care.

