

GINGERBREAD MEN

IT'S BAKE WITH THE KIDS TIME!

Ingredients

350g (12oz) plain flour
100g (4oz) butter
5 teaspoons ground ginger
1 $\frac{1}{2}$ teaspoons cinnamon
1 teaspoon bicarbonate of soda
175g (6oz) light brown sugar
4 tablespoons golden syrup
1 medium egg

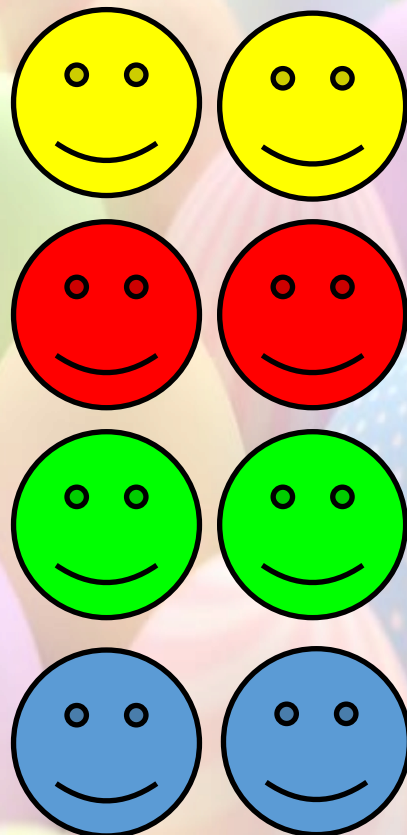
Method

Put the flour, butter, ginger and cinnamon and bicarbonate of soda into a bowl and rub together with your fingers until crumbly. Add the sugar syrup and egg and mix together to form a firm pastry. Roll out on a lightly floured surface to about 5mm thick. Use gingerbread men cutters you will get between 10 and 15 gingerbread men depending on the size of your cutters (any surplus pastry can be made into small biscuits). Bake in a preheated oven at 180C, Gas mark 4, for 15 minutes or until golden.

by Julia Jennings

CARPET CAPERS GAME DICE & COUNTERS

CUT OUT AND MAKE THE DICE, THEN CUT OUT THE TOKENS AND STICK THE SAME COLOURS BACK TO BACK TO MAKE THEM DOUBLE THICKNESS. WHEN THE GLUE HAS DRIED YOU ARE NOW READY TO PLAY THE GAME ON THE CENTRE PAGES.



ALWAYS ASK A GROWN-UP TO HELP
WITH CUTTING OUT THE SHAPES.