



## Gingerbread Man

### Overview

**Difficulty:** Easy

**Servings:** 10 - 12

**Preparation Time:** 40 mins

**Cooking Time:** 20 mins

## Ingredients

1 Whole Egg (Beaten)

80g Golden Syrup (or Maple Syrup)

120g Butter

170g Brown Sugar

340g Plain Flour, some excess for dusting

½ Teaspoon Cinnamon Powder

1 Teaspoon Baking Soda

1 Teaspoon Ginger Powder

A Pinch Nutmeg Powder

A Pinch Salt

60g Ready-made Icing (White)

As Desired Colour Coated Chocolates

# Methods

## Step 1

In a lightly heated saucepan, melt butter, brown sugar and golden syrup. Mix well and allow to cool for 30 minutes.



## Step 2

In a mixing bowl, add plain flour, salt, ginger, cinnamon and nutmeg powders and baking soda. Mix well.



### Step 3

Add beaten whole egg and cooled syrup mixture. Knead dough until well combined and smooth. Wrap dough with cling film, and chill for about 30 to 45 minutes.



### Step 4

Remove from refrigerator, and leave aside to soften for about 30 to 40 minutes. Preheat oven to 180°C using the 4D Hot Air Mode.



### Step 5

Roll dough to about 5mm thick. Dust with excess flour when needed. Cut out gingerbread man with medium-sized cookie cutter. Collect and reroll excess dough to cut out remaining gingerbread man.



### Step 6

Place on baking trays lined with baking paper. Bake for about 12 to 15 minutes.



## Step 7

Remove from oven and allow to cool completely. Pipe icing and decorate with colour coated chocolates. Serve and enjoy.

