



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

1/2 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

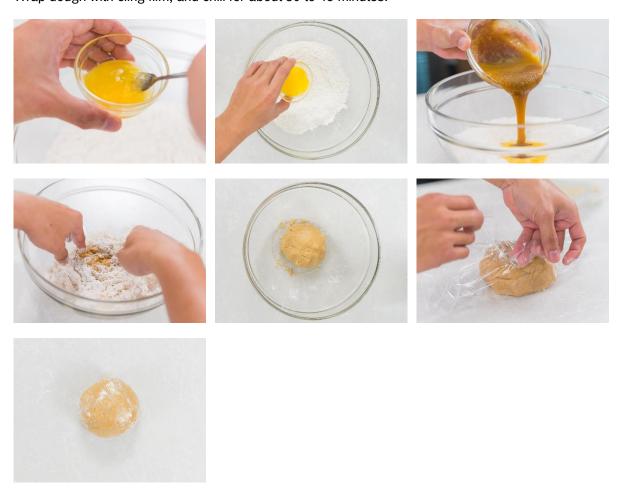
In a lightly heated saucepan, melt butter, brown sugar and golden syrup. Mix well and allow to cool for 30 minutes.



Step 2In a mixing bowl, add plain flour, salt, ginger, cinnamon and nutmeg powders and baking soda. Mix well.



Step 3Add 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 4Remove from refrigerator, and leave aside to soften for about 30 to 40 minutes. Preheat oven to 180°C using the 4D Hot Air Mode.

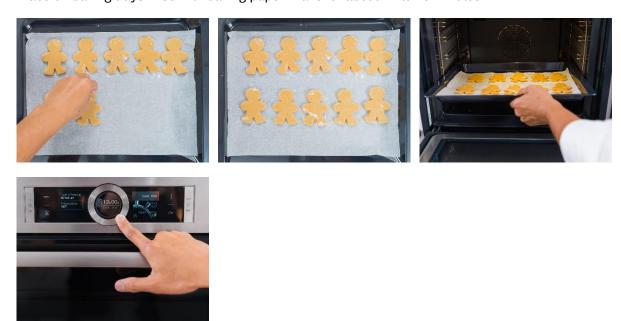


Step 5

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 6Place on baking trays lined with baking paper. Bake for about 12 to 15 minutes.



Step 7Remove from oven and allow to cool completely. Pipe icing and decorate with colour coated chocolates. Serve and enjoy.

