

Eiry and I made this yummy recipe this week-they are really delicious gingerbread men (although ours were trains, hearts and chili peppers!)

The thing is, I would like to create this recipe for the school when we return. I have worked out that I need to make 128 gingerbread men for all of the staff and pupils.

Can you please help me by working out how much of each ingredient I will need to buy?

-You could also have a go at making this recipe too (they really are yummy!)

## Ingredients

Makes: 16 gingerbread men

350g (12 oz) plain flour

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- 1 teaspoon bicarbonate of soda
- 2 teaspoons ground ginger
- 115g (4 oz) butter, cubed
- 175g (6 oz) soft light brown sugar
- 4 tablespoons golden syrup
- 1 egg, beaten



## Method

Prep:20min › Cook:10min › Ready in:30min

1. Preheat the oven to 190 C / Gas mark 5. Lightly grease or line two baking trays.
2. Sift the flour, bicarbonate of soda and ginger into a bowl. Rub in the butter with your fingertips until it resembles coarse breadcrumbs; stir in sugar. Beat syrup into egg then stir into flour mixture.
3. Knead the dough until smooth. Roll out to 1/2 cm thick on a lightly floured surface; stamp or cut out desired gingerbread men shapes.
4. Bake in the preheated oven until golden and puffed, about 10-12 minutes. Let them sit on the tray for a few minutes before moving to a wire rack.
5. Cool completely before decorating with icing.