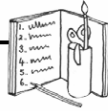


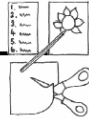
Gingerbread men

What you need



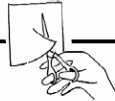
- 50g butter.
- 50g sugar.
- 1½ tablespoons golden syrup.
- 175g self-raising flour.
- ½ teaspoon bicarbonate of soda.
- 1 teaspoon ground ginger.
- Raisins.
- Pallet knife.
- Saucepan.
- Baking tray.
- Rolling pin.
- Cutters.
- Tubes of ready made icing.
- Bowls.
- Aprons.
- Sieve.

Preparation

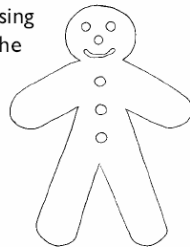


- Read, or tell, the story of **The Gingerbread Man**.
- Clean all the surfaces. Assist the children in washing hands and putting aprons on.
- Turn the oven to 190°C.

What to do



1. Begin by helping the children to put the butter, sugar and syrup into a saucepan and stirring these ingredients together.
2. You will now need to melt these over a low heat. While you are doing this, ask the children to sift the flour, bicarbonate of soda and ginger into a bowl.
3. Once the butter, sugar and syrup mixture has melted, slowly and carefully add it to the dry ingredients. The children should continue to stir.
4. Continue to stir the mixture until it becomes a stiff dough consistency.
5. Allow the children to lightly flour the table and then turn the mixture out.
6. Assist the children in rolling out the dough using the rolling pins, and show them how to use the cutters. Add raisins for eyes and buttons.
7. Place your men in an oven at 190°C (gas mark 5) for around 10 minutes.
8. Take out and leave to cool.
9. Once cool, let the children decorate the gingerbread men with coloured icing.



Prompts

- Whilst carrying out this activity recite the song, **Gingerbread Man**.
- Ask the children to recall events from the story of **The Gingerbread Man**.
- Once they have cut out their men, ask the children to name the different body parts – for example, head, legs and arms.
- Ask the children to recognise and name the different colours of icing you are using.
- Count with the children as they add eyes and buttons to their men.

Hints and tips

- You may find it easier to use a pallet knife when moving the gingerbread shapes onto the baking sheet. This helps to stop them sticking and losing an arm or leg!