

Gingerbread monkeys!

(25 gingerbread figures)



What you need:

125g unsalted butter
100g dark muscovado sugar
4tbsp golden syrup
325g plain flour
1 tsp bicarbonate of soda
2 tsp ground ginger
Cake decorations (optional)

Icing (optional)

100g icing sugar (sieved)
15ml (1tbsp) water
Food colouring (optional)

1 medium saucepan
2 mixing spoons
2 mixing bowls
1 sieve
Flour for dusting surfaces
1 rolling pin
Biscuit cutters or templates (from www.monkeysinschools)
2 baking trays
Scale & measuring spoons



What you do now:

Preheat the oven to 170°C (gas mark 3). Grease the baking trays.
Melt the butter, sugar and syrup in saucepan, stirring occasionally, then remove from heat.

Sieve the flour, bicarbonate of soda & ginger into a bowl.

Stir the melted ingredients into the dry ingredients to make a stiff dough

Turn out onto a lightly floured surface & roll to a thickness of about 5mm.

Dip biscuit cutters into flour before cutting the dough, or cut around templates.

Place the shapes onto the lined baking trays

Bake for 9-10 minutes until light golden brown.

Allow to cool. When completely cool, decorate.

For icing

Mix icing sugar with water in a bowl.

Beat until smooth, add colour & flavouring as required.

The icing needs to be thick enough to coat the back of the spoon.
If it's too thin add a little more icing sugar, if it's too thick add a few drops of water.

Remember do it little by little.

