



Cobbs

Farm Shop & Kitchen



Cobb's Gingerbread Men Recipe

350g Wilton Windmill flour
1-2 teaspoon ground ginger
1 teaspoon bicarbonate of soda
100g butter
175g soft light brown sugar
1 egg
4 tablespoons golden syrup

Makes about 20 biscuits.

Put the flour, ginger and soda into a bowl
and rub in the butter

Add sugar and stir in the syrup and egg
to make a firm dough.

Roll out to about 5mm thick and cut out your
gingerbread men.

If you don't have a gingerbread man cutter then use
whatever you have - stars and hearts are just as tasty!

Bake at 190 C / Gas 5 on greased baking trays (spaced
out, as they will spread) for 10 to 15 mins until
golden brown.

Leave to firm up for a couple of minutes before
placing on a wire rack to cool.

Once cooled, decorate with icing,



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