

Gingerbread Santas

Preparation Time: 40 minutes
Total Cooking Time: 12 minutes.
Makes: 12

Ingredients

$\frac{1}{3}$ C & 1 T Margarine
 $\frac{3}{4}$ C Dark Brown Sugar
1 Egg (beaten)
 $2\frac{1}{4}$ C Plain Flour (sifted)
 $\frac{1}{3}$ C Golden Syrup
1 tsp Bicarbonate of Soda
2 tsp Ground Ginger
1 tsp Ground Cinnamon



Method

1. Collect all ingredients
2. Cream margarine and sugar until light and fluffy.
3. Beat in egg and golden syrup.
4. Fold in dry ingredients to make a firm, but not dry dough. Wrap in plastic and chill for 30 minutes.
5. Preheat oven to
6. Roll out to 5mm thickness on a lightly floured bench. Cut into shapes using the Santa Cutters.
7. Place on lightly greased oven tray and bake 10-12 minutes. Cool on the tray
8. Decorate as per picture and/or teacher demonstration.

Royal Icing

Ingredients

2 C Pure Icing Sugar
 $\frac{1}{2}$ tsp Lemon Juice

1 Egg White

Method

1. Sift Icing Sugar
2. Beat Egg white until stiff.
3. Add icing sugar slowly, beating well
4. Add lemon juice and beat icing until it holds in firm peaks.
5. Keep bowl covered with plastic to prevent the icing from drying out.

