Gingerbread Men

By Chelsea Sugar

* Difficulty
**Easy**
* Prep time
**20 mins**
* Cooking time
**10 mins**
* Serves
**36**

Ingredients

* 2 cups Edmonds Standard Grade Flour
* ½ tsp Edmonds Baking Soda
* 1 Tbsp ground ginger
* 1 cup Chelsea Soft Brown Sugar, Chelsea Dark Cane Sugar or Chelsea Organic Coconut Sugar
* 150g Tararua Butter, cubed
* 1 egg, beaten
* 1 Tbsp Chelsea Golden Syrup
* Icing
1 egg white
* 1 ½ cups Chelsea Icing Sugar
1 tsp lemon juice
* Lollies or currants to decorate

Method

* Preheat oven to 180°C bake (160°C fan-forced). Line two baking trays with baking paper.
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* Place the **Edmonds Standard Grade Flour**, **Edmonds Baking Soda**, ginger and **Chelsea Sugar** in a bowl or food processor. Add **Tararua Butter** and rub in with fingertips or pulse in food processor until it resembles fine breadcrumbs. Add egg and **Chelsea Golden Syrup** and stir or pulse to mix. If the dough is sticky, add a little more flour until it forms a workable dough. Wrap in plastic wrap and refrigerate for 30 minutes.
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* Roll out on a lightly floured surface or between two sheets of baking paper until 5mm thick. Cut out shapes using biscuit cutters and place on trays. Form leftover dough into a ball and re-roll and repeat cutting out until dough is used up.
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* Bake for 8-10 minutes until golden brown. Cool on a wire rack.
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* Icing
* Make icing by beating egg white with a fork until frothy. Fold in the other ingredients and place icing in a resealable bag. Snip off the corner and pipe decorations onto each biscuit. Use icing to attach lollies or currants.
* Recipe courtesy of Food in a Minute.