

GINGY'S

"GOOD ENOUGH TO EAT ME"

GINGERBREAD MEN

INGREDIENTS

380g - Flour • 2 tsp. Ground Ginger • 1 tsp. Ground Cinnamon
1 tsp. Baking Soda • ¼ tsp. Ground Nutmeg • ¼ tsp. Salt
Butter - 95g softened • 95g - Dark Soft Brown Sugar • 65g - Treacle
1 Egg • 1 Big Attitude • Tickets to **Shrek The Musical**

DIRECTIONS

- 1 Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add treacle and egg; beat well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
- 2 Preheat oven to 175°C/350°F. Roll out dough to ¼-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with 5-inch biscuit cutter. Place 1 inch apart on ungreased baking sheets.
- 3 Bake 8 to 10 minutes or until edges of biscuits are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled biscuits as desired. Store in airtight container for up to 5 days.



Disney Musical
SHREK
THE
MUSICAL

ShrekTheMusical.co.uk