



### Ingredients

- 175g dark muscovado sugar
- 80g golden syrup
- 100g butter
- 350g plain flour
- 1 tsp bicarbonate of soda
- 1 tbsp ground ginger
- 1 tsp ground cinnamon
- 1 egg

**You're going to need:** a saucepan, a wooden spoon, a large mixing bowl, a few baking trays and some baking paper. Turn on the oven: 200C/180C fan/gas 6. Empty the sugar, the 80g of golden syrup and the butter into a saucepan. Melt gently, then cool a bit. Add flour, bicarbonate of soda, ginger and cinnamon into a large mixing bowl. Add the warm syrup mixture and the egg, and stir to combine together. It will feel a little soft now, but will firm up once chilled. Cover the bowl with cling film and chill it in your freezer.

Line 2 baking trays with baking paper. Dust your work surface with a little flour; take the dough out of the fridge or freezer. Then roll out the dough to the thickness of a £1 coin. Cut out as many figures as you can – you should be able to get about 16 by keeping on rolling the dough. Lay them on the baking trays. Leave a little dough leftover to make Jesus as a baby. Take the trays of gingerbread figures and bake in the oven for about 10-12 mins until they're slightly risen and golden brown.

While they're cooking, make the icing: icing sugar, a splash of water and some food colouring. Put each colour in clean plastic bag and snip off a small corner to make a piping bag. Decorate the cooled biscuits with lines of icing: faces, hair, clothing.

Now you can tell the story with your gingerbread Mary, Joseph, shepherds, wise men and an angel!