

GINGERBREAD PEOPLE

125g butter

½ cup brown sugar

1 egg yolk

2 cups plain flour

1 teaspoon bicarbonate of soda

3 teaspoons ground ginger

2½ tablespoons golden syrup



ROYAL ICING

1½ cups pure icing sugar

1 egg white

4 drops lemon juice

Food colouring

Cream butter and sugar until light and fluffy, add egg yolk, beat well. Gradually add sifted dry ingredients and syrup, mix well, knead lightly.

Divide dough into 6 portions. Roll each portion to 3mm thickness. Cut out gingerbread figures with cookie cutter. Remove any excess mixture around the cut-out figures.

Place gingerbread figures on lightly greased oven trays. Bake in moderate oven for 10 minutes. Cool on trays.

Spoon royal icing into small sandwich bag, snip off one corner to make a piping bag. Pipe on features and clothing.

Royal Icing (Optional): Sift icing sugar. Beat egg white lightly in a small bowl. Add icing sugar, one tablespoon at a time, beating well after each addition. When icing reaches piping consistency, beat in lemon juice and desired food colouring.

Makes about 20.