How to Make Gingerbread Reindeer

***Ingredients***

* 350g plain flour
* 2 teaspoons of ground ginger
* 1 tablespoon of bicarbonate of soda
* 150g soft dark brown sugar
* 125g diced butter
* 4 tablespoons golden syrup
* 1 medium egg (beaten)
* 2 tablespoons of icing sugar or ready made icing from the shop
* Food colouring
* Sweets /currants to decorate

***Instructions***

1. Preheat your oven to 180°C or 350°F or gas mark 4
2. Line your baking tray with baking paper

A person cooking food on a table

Description automatically generatedA picture containing indoor, person, table, sitting

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1. Mix the flour, ginger and bicarbonate of soda together with your hands
2. A picture containing person, plate, indoor, food

   Description automatically generatedA bowl of food

   Description automatically generatedA bowl of food

   Description automatically generatedUse your hands to mix in the butter until the mixture turns into breadcrumbs
3. A bowl of food

   Description automatically generatedA person preparing food in a bowl

   Description automatically generatedStir in the dark brown sugar
4. A person holding a bowl of food

   Description automatically generatedA person cooking food in a bowl

   Description automatically generatedA person holding a bowl of soup

   Description automatically generatedAdd the golden syrup and egg, and mix it with a spoon until it turns into dough
5. A picture containing person, food, person, cutting

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   Description automatically generatedA picture containing person, person, food, water

   Description automatically generatedVery carefully pour a bit of flour onto a clean flat surface, put the dough on the floured surface and knead it until it’s smooth
6. Using a rolling pin, roll the dough until it’s 5mm thick

A picture containing indoor, food, cake, table

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Description automatically generated

1. Use a gingerbread man cutter to cut out the shapes

A picture containing person, indoor, cutting, food

Description automatically generatedA picture containing food, table, elephant, small

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1. You can re-roll the leftover dough to make more gingerbread men or biscuits
2. A picture containing person, water, person, holding

   Description automatically generatedA picture containing sitting, table, brown, small

   Description automatically generatedA person on a stove top oven

   Description automatically generatedPut these on your baking tray, and put them in the oven for 10 minutes or until they look golden
3. Wait for them to cool down, then turn them upside down
4. A picture containing person, table, cup, food

   Description automatically generatedA picture containing person, table, food, person

   Description automatically generatedA picture containing person, food, table, person

   Description automatically generatedSieve your 2 tablespoons of icing sugar into a different bowl, pour a little water on it and mix it until it’s runny – if it’s too runny, sieve more icing sugar into it and mix again
5. A bowl of soup on a table

   Description automatically generatedA person sitting at a table with a plate of food

   Description automatically generatedA person sitting at a table with a plate of food

   Description automatically generatedIf you would like to decorate your gingerbread reindeer with different colours, you can mix a few drops of food colouring into your icing
6. A person sitting at a table with a plate of food

   Description automatically generatedYou can put some of your icing into an icing bag (or different icing bags for your different coloured icing), and decorate your reindeer as you would like to

A plate of food on a table

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Description automatically generated

1. Food on a plate

   Description automatically generatedAdd your sweets or currants if you would like to, to decorate your reindeer

Here is an idea on what your reindeer could look like: