



THE GINGERBREAD MANS' RECIPE

INGREDIENTS



- ✓ 350 g of flour
- ✓ 1 tsp ground ginger
- ✓ 125 g of sugar
- ✓ 125g of butter
- ✓ 1 egg
- ✓ 1 tsp ground cinnamon
- ✓ 175g soft brown sugar



DIRECTIONS



- ✓ Mix the flour, the ginger and the cinnamon.
- ✓ Add the butter. Beat the egg. Blend until the mix looks like breadcrumbs.
- ✓ Roll the dough on 0.5 cm high and then, cut it with a punch.
- ✓ Heat the oven to 180°C and bake 10-12 minutes.

HELP !



- dough** = pâte **roll** = étaler avec un rouleau à pâtisserie
cinnamon = cannelle **ground ginger** = gingembre moulu
breadcrumbs = chapelure **punch** = emporte-pièce