

# GINGER BREAD

500g Plain Flour

125g Light Soft Brown Sugar

180g Butter

300g Golden syrup

$\frac{1}{4}$  tsp Salt

$\frac{1}{2}$  tsp Bicarbonate of Soda

1 tsp Ground Ginger



Preheat oven to 170°C.

Melt butter, sugar and syrup together.

Remove from heat.

Add dry ingredients and mix to a thick dough.

Roll out to 5mm thick and cut with cookie cutters.

Bake in oven for 10-15 minutes, checking after 10 minutes.