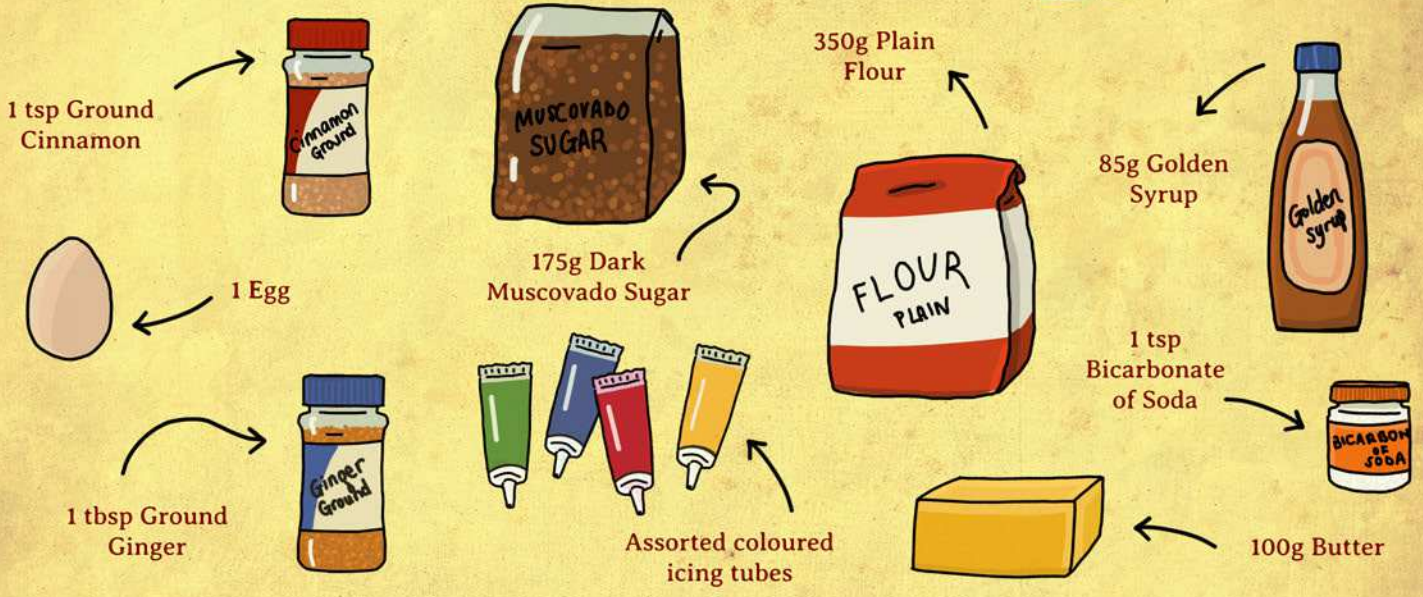


GINGERBREAD JUMPERS



1

Put sugar, golden syrup and butter in a saucepan. Bring to simmer for 1-2 mins until combined. Set aside and cool for 10 mins.



2

Put flour, bicarb and spices into a bowl. Add the syrup mixture and the egg. Stir everything together, then knead in the bowl until smooth and streak-free.

3

Wrap the dough in cling film and chill for 30 mins. Heat oven to 200C/180C Fan/Gas 6.



4

Roll out dough to the thickness of a £1 coin and cut into 8cm strips. Then cut into jumper shape.



5

Arrange on a baking tray and bake for 8 mins. Cool on a wire rack. Then decorate.



FUN FACT:

According to Swedish tradition, you can make a wish using gingerbread. First, put the gingerbread in your palm and then make a wish. You then have to break the gingerbread with your other hand. If the gingerbread breaks into three, the wish will come true.