

MAKE YOUR OWN GINGERBREAD PEOPLE



Join Discover Story Builder Diana as she uses Makaton and the magic of baking to tell the (rather tasty) tale of *The Gingerbread Man*.

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With help from a grown-up, try out Diana's recipe for making your own gingerbread people.

To make 12 gingerbread people, you will need:

100g (4oz) plain flour + 25g (1oz) extra for shaping

1/2 level teaspoon bicarbonate of soda

25g (1oz) brown sugar

50g (2oz) softened butter

75g (3oz) golden syrup

1 level teaspoonful ground ginger

Currants, raisins or other dried fruit for decoration

Instructions:

1. Preheat the oven to 190c (Gas Mark 5 / 375F)
2. Cream the butter and the sugar together with a wooden spoon, add the golden syrup and ground ginger and mix it up well.
3. Add 100g flour and bicarbonate of soda and mix well together.
4. Use some more flour to dust the board and put the dough onto it. Work some more flour into the surface of the dough.
5. It's time to create your gingerbread people! Divide the dough into 12 pieces and cut each piece into 3. Make a long sausage and bend it in half to make the body and legs. Put a shorter sausage piece across the top to make the arms and shoulders. Make a small round shape for the head on top. Add dried fruits for eyes and buttons.
6. Bake for 10-12 minutes until they are golden brown and firm at the edges. (The centre stays soft until they are cold)



While you're waiting for your gingerbread people to be ready, grab some paper and pencils and start drawing...

Decorate your own gingerbread person

