Family Style Gingerbread Man



INGREDIENTS

- 125 g unsalted butter
- 1/3 cup soft dark brown sugar or soft brown sugar
- 1/4 cup golden syrup
- 1 egg, lightly beaten
- 2 cups plain flour
- 1/4 self rising flour
- 1 tbsp ground ginger
- 1 tsp bicarbonate of soda
- 1 tbsp currants

DIRECTIONS

1. Preheat Oven to moderate 180-degree C. Line two or three oven trays with baking paper.
2. Using electric beater, beat butter, sugar and syrup in a small mixing bowl until light and creamy. Add egg gradually, beat thoroughly after each addition. Transfer mixture to large bowl. Sift dry ingredients onto butter mixture. Mix until just combined. Combine dough with well-floured hand. Turn dough onto well-floured surface and knead for 1-2 minutes or until smooth. Line a large chopping board with baking paper. Roll out dough on board to 5mm thickness (Flour rolling pin if necessary to prevent sticking). Refrigerate (dough on board) for 15 minutes, so dough is firm to cut.
3. Cut dough into shapes with 13 cm gingerbread man cutter. Press remaining dough together and re-roll. Cut out shapes. Place biscuits on prepared trays. Place currants as eyes and noses on gingerbread men. Bake 10 mins or until lightly browned. Cool biscuits on trays.
4. **To make Icing:** Place egg whites in small dry mixing bowl. Using electric beaters, beat egg white until foamy. Add lemon juice and icing sugar gradually. Beat until thick and creamy. Divide icing into several bowls. Tint the mixture with food colorings. Spoon mixture into small paper icing bags, seal open ends. Snip tips off piping bags; pipe faces and clothing onto gingerbread man.