

# Gingerbread Men

## INGREDIENTS

1 Cup of butter or margarine  
1 ½ Cups white sugar  
1 Egg  
2 Tbsp of Maple Syrup  
3 Cups of plain flour (sifted)  
2 tsp bi-carb soda  
2 tsp ground cinnamon  
1 tsp ground ginger  
½ tsp ground cloves  
½ tsp salt



## METHOD

Cream the butter and sugar together until well combined.

Add the egg and mix well.

Stir in the maple syrup, then add the dry ingredients. Mix well.

Then you're supposed to chill it in the fridge overnight but I never do!

Preheat oven to 190o, line trays with baking sheets.

Roll out and cut out shape.

Bake until golden, leave to cool on trays.