

Ghoulish gingerbread

Ingredients

Serves 8

- 115g plain flour
- $\frac{3}{4}$ tsp bicarbonate of soda
- $\frac{1}{4}$ tsp cinnamon
- $\frac{1}{2}$ tsp ginger
- 25g soft brown sugar
- 25g olive oil spread
- 2 tbsp honey
- Icing pens to decorate

Method

1. Preheat the oven to 190°C/gas mark 5 and line 2 baking trays with greaseproof paper.
2. Place the flour, bicarbonate of soda, cinnamon and ginger into a bowl and stir.
3. Heat olive oil spread, sugar and honey until they dissolve, then stir into the dry ingredients to form a dough.
4. Roll out the dough to $\frac{1}{2}$ cm thick and cut out gingerbread men using a cutter. You could try other ghoulish shapes too!
5. Place the gingerbread men onto the trays and bake for 5-7 minutes until golden.
6. Decorate with a white icing pen - have fun and get creative!



Beezee top tip:

You don't have to stick to skeletons!
You could try ice ghosts,
mummies and zombies.
Get spooky and have fun.



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