****

 **Gingerbread House**

**Ingredients (Per Student)**

½ cup margarine

2/3 cup brown sugar

1 egg, beaten

3 Tbs golden syrup

2½ cup plain flour

½ tsp ground ginger

1 tsp cinnamon

½ tsp bicarbonate soda

**Method**

1. Preheat oven to 180$℃$.
2. Cream the margarine and sugar in bowl.
3. Add the egg gradually, then the golden syrup.
4. Sift flour, ginger, cinnamon and bicarbonate soda together and add to the creamed mixture.
5. Form a dough and knead lightly until smooth. Add more flour if too sticky.
6. Roll out the dough and cut into shapes according to the stencils. If rolled out thinly, a crisp texture will result and if rolled out thickly, a softer texture will result.
7. Bake shapes for 10 – 20 minutes. Time will vary according to size, shape and thickness.
8. Cool and decorate as required with Royal icing and lollies.

**Learning Intention**

**To learn why plain flour is used when making gingerbread.**

1. Why do we use plain flour in gingerbread?
2. How is dried ginger, grown and made?
3. Explain something that you did well today and why.