

Spooky Gingerbread Skeletons and Ghosts



Average

Makes 12

Ingredients

75g (3oz) dark brown sugar, sieved
3 tbsp golden syrup
1 level tbsp cinnamon or ground mixed spice
1 level tbsp ginger
95g (3½oz) butter or margarine
½ level tsp Dr. Oetker Bicarbonate of Soda
225g (8oz) plain flour
Or
Ready made gingerbread men

To decorate

Dr. Oetker White Designer Icing
Dr. Oetker Ready to Roll White Icing
honey
Dr. Oetker Black Designer Icing or Black Writing Icing

Method

1. To make your own gingerbread, preheat oven to 180°C/350°F/Gas Mark 4 and lightly grease a baking tray.
2. Put sugar, syrup, 1 tbsp water and spices together in a large saucepan and bring to the boil, stirring all the time.
3. Remove saucepan from the heat and cut butter (or margarine) into pieces. Add butter (or margarine) to the saucepan along with the Bicarbonate of Soda.
4. Gradually mix in the flour until you have a smooth dough. Add a little more flour if needed. Set aside in a cool place and leave for 30 minutes.

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5. Roll out the dough to approx. 3mm (1/8 inch) thick on a lightly floured surface and, using a cutter, cut out the gingerbread men and place on the baking tray.

6. Bake in the oven for 10 – 15 minutes or until biscuits are firm and golden. Transfer to a wire rack to cool.

7. To pipe a skeleton shape, use White Designer Icing for each of the bones.

8. To create ghosts, roll out some Ready to Roll White Icing thinly. Using the gingerbread man as a template, cut round the outside to make a white 'ghost' shape. Lightly brush gingerbread men with a little clear honey and secure an icing 'ghost' shape on to each.

9. To create a ghoulish face use Black Designer Icing or Black Writing Icing, to pipe a pair of scary eyes and a spooky mouth!

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