

TO _____
FROM _____

MADE WITH Love

FROM MY
KITCHEN TO
YOUR BELLY

Gingerbread People
Simply beat 125g soft butter with ½ cup treacle or golden syrup and 1 egg yolk until creamy and smooth then add the contents of the jar and mix until a soft dough forms. Knead into a ball, wrap and chill for 20 minutes. Pre-heat oven to 170°C and line two baking trays with baking paper. Roll out gingerbread dough to about 3 mm (if its sticky roll between two sheets of baking paper or cling film). Use the cookie cutter to make little people shapes. Transfer to baking trays and cook for 10-15 minutes until golden and set. Ice and decorate when cold.

GINGERBREAD
PEOPLE

Enjoy!

EAT YOUR Heart OUT

TO _____
FROM _____

TO _____
FROM _____

YUM
YUM!

EAT YOUR HEART OUT!



Cut these labels/gift tags out and package your baking with some pretty ribbon or twine and brown paper for a beautiful & tasty gift.