

Gingerbread Man (Vegan)

Ingredients:

150g vegan block butter

120g light brown soft sugar

100g golden syrup

50g black treacle/molasses

3 ½ tsp ground ginger

3 ½ tsp ground cinnamon

¼ tsp ground cloves

¼ tsp ground allspice

¾ tsp bicarbonate of soda

380g plain flour

Icing:

100g icing sugar

1 tsp lemon juice

2 tsp water



Instructions:

Place the butter, sugar, golden syrup and molasses in a saucepan over low heat and stir until melted. Remove from the heat.

Add the ginger, cinnamon, cloves, allspice and bicarbonate of soda. Mix.

Add the flour and stir. Wrap in clingfilm and refrigerate for 2 hours.

Roll out the dough on lightly floured surface or two sheets of baking paper.

Cut out shapes with cookie cutters. Re-roll the scraps and cut again.

Place on baking trays with gaps. Bake for 8-12 mins, depending on if you like them soft or crunchy and how big they are.

Leave the cookie to cool on trays for 2 mins, then transfer to wire rack to cool.

Mixing the icing ingredients. Transfer to a piping bag and decorate. Wait for a couple of hours for the icing to dry, and then store in an airtight container.

Source: adapted from
<https://domesticgothess.com>



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