



WildSquare



Gingerbread birds

You may need to ask an adult to help you make your Gingerbread birds.

Ingredients

- 450g plain flour
- 1 teaspoon of ground mixed spice
- 2 teaspoons of ground ginger
- 8 tablespoons of golden syrup
- 90g butter
- 1 tablespoon of bicarbonate of soda
- 2 tablespoons water
- 1 egg plus 1 egg yolk

Decorations

- Currents
- Nuts (almonds are good for beaks)
- 2 tablespoons of icing sugar with a small amount of water
- Chocolate buttons
- 90g soft brown sugar
- Smarties
- Hundreds and thousands

Method

- 1 Pre heat oven to 170C/Gas 5.
- 2 Sift the flour.
- 3 Put the syrup, butter and sugar in a saucepan and heat gently, stirring until sugar dissolved.
- 4 Dissolve the bicarb in the 2 tablespoons of water and add to the flour and spices. Add the syrup mix, egg and egg yolk.
- 5 Mix this all together in a large bowl to make a dough. Knead it and roll it out on a well floured surface (do a little of the dough at a time) until about 5mm thick. Keep plenty of flour on the rolling pin too.
- 6 Cut out bird shapes, such as a duck or an owl. Press currents or nuts into the shapes to decorate if using.
- 7 Using a spatula lift the bird shape onto a tray, which has a well-greased sheet of greaseproof paper. Bake on the second shelf down in the oven for 8-10 minutes until golden brown.
- 8 When the birds have cooled, mix icing sugar with a small amount of water to stick the chocolate buttons, Smarties or hundreds and thousands onto the birds.



Go wild in a square near you
www.rspb.org.uk/wildsquare



RSPB Wildlife Explorers
is the junior membership
of the Royal Society for
the Protection of Birds