

Monday 18th May

You'll never guess what happened to me over the weekend!! I decided to make some gingerbread people to have as a tasty snack and what should happen but a gingerbread man ran off!!! I couldn't believe it when I opened my oven door, my dogs ran after him but, even they couldn't catch him.

He ran out into my garden, jumped over the fence and was off! I wonder where he went?

I want you to do an experiment. Can you make your own gingerbread men and see what happens? I want to know if any of yours run off too! Here is the recipe I used

Ingredients

- 110g/4oz margarine, plus extra for greasing
- 110g/4oz caster sugar
- 110g/4oz golden syrup
- 225g/8oz self-raising flour, plus extra for dusting
- 2 tsp ground ginger

Method

1. Preheat the oven to 180C/350F/Gas 4 and grease a baking tray.
2. Melt the margarine, caster sugar and golden syrup gently in a pan over a medium heat. Once melted, remove from the heat and cool slightly. Add all of the dry ingredients to the pan to make a dough.
3. Once cool enough to handle, with floured hands, roll the dough into 50p-size balls. Place these individual balls onto the greased baking tray with enough room between each biscuit to allow them to spread during cooking. Mark the top of each ball with a fork. The dough should make about 30 biscuits.
4. Put the baking tray into the oven for about 10 minutes, or until the biscuits are golden-brown.
5. Remove from the oven, leave to cool slightly and transfer to a wire rack to cool completely.

I hope yours don't escape from the oven!

Making your gingerbread men is also great for math's, what is the heaviest ingredient? Can you read some of the numbers on the scales?

It's also some science! What happens to the mixture when you add the wet ingredients? What can you smell? When they're cooked what can you taste?



When they are cooking think about how you want to decorate them. Can you draw a picture of how you think they will look? I've attached a picture so you can decorate your own gingerbread man.

Tomorrow I want you to describe your gingerbread men to me so keep your pictures and think of some ideas as you eat them!

Your other task for today is to try and find the story of the Gingerbread man, I felt like the little old lady at the beginning of the story when my gingerbread man ran away.

You can listen to the story here <https://www.storynory.com/the-gingerbread-man/>

I hope you have a lovely day and that no gingerbread men run away!!

Love Miss Edlin