

# Gingerbread Mice

Make some friends for Mouse with this easy gingerbread recipe.

Makes  
12  
mice

## You will need:

60g unsalted butter  
50g brown sugar  
2 tablespoons honey  
150g plain flour  
½ teaspoon bicarbonate of soda  
1 teaspoon ground ginger  
12 raisins  
6 dried cranberries  
12 peanuts  
Extra butter for greasing

A baking tray  
A small saucepan  
A large mixing bowl  
A butter knife

## What to do:

- 1 Preheat the oven to 180°C/Gas Mark 4.
-  2 Dip a piece of kitchen paper in some butter and grease the baking tray.
- 3 Melt the butter, sugar and honey in the saucepan over a low heat. Leave to cool.
-  4 Mix the flour, bicarbonate of soda and ground ginger in the large mixing bowl.
- 5 Pour the warm butter mixture into the bowl. Make sure it's not too hot!
-  6 Mix with your hands to make a stiff dough. If it's too sticky, you can add a little more flour. If it feels too dry, add a splash of water.
-  7 Divide your dough into thirteen pieces and roll into balls. Put twelve on the baking tray and keep the thirteenth to one side.



8 Flatten the twelve balls with the palm of your hand and pinch into a teardrop shape. These are your mice.



9 Roll out the last ball into a long, thin sausage and cut into twelve with a butter knife.



10 Curl each little sausage into a snail shape to make the mice's tails. Stick one behind each mouse.

11 Cut the cranberries and raisins in half with a pair of scissors.



12 Stick the halved raisins on as eyes, and a halved cranberry for a nose.



13 Separate the peanuts in half. They should come apart easily. Press two halves into each mouse to make ears.

14 Bake for 5-8 minutes.

## TIPS, TRICKS AND TWISTS

-  Make sure you leave lots of space between the mice on the baking tray as they will expand as they cook. You might even prefer to use two baking trays to be on the safe side.

