

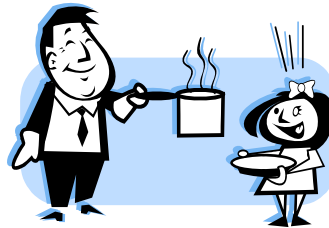
# DINO'S DYNAMOS

## Recipe

### Gingerbread Orangutans

You will need:

- 12oz plain flour
  - 1 teaspoon bicarbonate of soda
  - 2 1/2 teaspoons of ground ginger
  - 4oz unsalted butter
  - 6oz light brown soft sugar
  - 1 egg
  - 4 tablespoons golden syrup
- pre-heat the oven to 190°C



Ask an adult to help you with this recipe.

**Step 1:** Sift the flour, ground ginger and bicarbonate of soda together in a large bowl.

**Step 2:** Add the butter in small pieces and rub into the dry mixture until it is the consistency of breadcrumbs.

**Step 3:** In a new bowl, crack and beat the egg and then add the golden syrup.

**Step 4:** Now add the egg and syrup to the mixture and stir to form a dough (you might need to get your hands a little messy here!)



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**Step 5:** Scoop the dough from the bowl and roll out on a floured surface to about 5mm. thick.

**Step 6:** Use the pictures to help you make the dough into a fantastic Orangutan face or body shape.

**Step 7:** When you have finished creating your ginger apes, put them onto a lightly greased baking sheet, then cook for 10 to 15 minutes (**ask your adult helper to do this**).

**Step 8:** Remove them from the oven and leave to completely cool (**ask your adult helper to do this**).

**Step 9:** Time to munch on those lovely Orangutans!



Orangutans are an endangered species. This means there aren't many left in the wild.



Don't worry about eating your Orangutans though, you can always make another batch!

