

## The Gingerbread Man • Worksheet

### 1. Match the words to the pictures.



- A. One thing made them sad. They had no children.
- B. A little old woman and a little old man lived on a farm.
- C. Most of the time they were happy.

### 2. Put the sentences in story order, numbering them from 1 to 6.

- A. She mixed the dough. \_\_\_\_
- B. The little old woman decided to make a gingerbread boy. \_\_\_\_
- C. She could smell hot gingerbread. \_\_\_\_
- D. She gave him eyes, a mouth and buttons. \_\_\_\_
- E. She cut out a shape. \_\_\_\_
- F. She put him in the oven to bake. \_\_\_\_

### 3. Match the two halves of each sentence.

- A. Run, run... ..I'm the gingerbread man!
- B. You can't catch me... ..from you too.
- C. I can run away... ..as fast as you can.

### 4. Answer TRUE or FALSE.

- A. The fox didn't want to eat the gingerbread man. TRUE/FALSE
- B. The fox climbed up the gingerbread man. TRUE/FALSE
- C. The gingerbread man fell into the water. TRUE/FALSE
- D. The fox ate the gingerbread man. TRUE/FALSE

### 5. Match the words to the numbers or fractions below.

- A. A quarter
  - B. Half
  - C. Three quarters
  - D. All gone
- 0                      1/4                      3/4                      1/2

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**Activity:** try making your own gingerbread man, using the gingerbread recipe below. Ask an adult to help you use the oven.

## Gingerbread biscuits

Makes 12-24 biscuits



### You will need:

- 350g (12oz) plain flour
- 2 teaspoons of ground ginger
- 1 teaspoon of bicarbonate of soda
- 100g (4oz) butter or margarine
- 175g (6oz) soft light brown sugar
- 1 egg
- 4 tablespoons of golden syrup or maple syrup
- 2 large, shallow baking tins
- a little margarine or cooking oil
- flour
- large cookie cutters  
(use a person shape if you have one)
- a fish slice or palette knife

You can use writing icing and small sweets to decorate your biscuits if you like.



1. Heat your oven to 190°C, 375°F, Gas mark 5.
2. Dip a paper towel in some margarine or cooking oil, and rub it over the two baking tins.
3. Sift the flour, ginger and bicarbonate of soda into a mixing bowl.
4. Cut the butter or margarine into chunks and add them. Rub the butter or margarine into the flour with your fingers, until the mixture looks like fine breadcrumbs.
5. Stir the sugar into the mixture.
6. Break the egg into a small bowl. Add the syrup to the egg, and mix them together well.
7. Stir the eggy mixture into the flour. Mix everything together with a metal spoon until it makes a dough.
8. Sprinkle a clean work surface with flour and put the dough onto it. Stretch the dough by pushing it away from you.
9. Fold the dough in half. Turn it and push it away from you again. Continue to push, turn and fold until the dough is smooth. Then cut it in half.
10. Sprinkle a little more flour onto your work surface. Roll out one half of the dough until it is about 5mm (¼in) thick.
11. Use a cookie cutter to cut out lots of shapes from the dough. Lift the shapes onto the baking sheets with a fish slice.
12. Roll out the other half of the dough and cut shapes from it. Squeeze the leftover scraps of dough together to make a ball. Roll it out and cut more shapes.
13. Put the baking sheets into your oven and bake the biscuits for 12-15 minutes. They will turn golden brown.
14. Leave the biscuits on the sheets for about five minutes, then lift them onto a wire rack. Leave them to cool.
15. If you want to add eyes, a mouth and buttons, you can use writing icing and sweets on the cooked biscuits.

