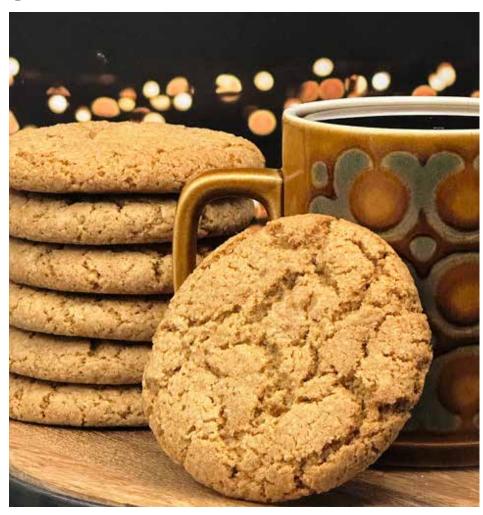
Sarah's SLICE



Ginger Biscuits

Ingredients

55g Unsalted butter 60g Golden syrup 50g Demerara sugar 125g Self raising flour 1 tsp Bicarbonate of soda 2tsp Ground ginger 1/2tsp Mixed spice

Method

- Pre-heat the oven to 190 degrees centigrade (170 fan)
- Line two baking trays with baking parchment and set aside.
- In a small pan put the butter, sugar and golden syrup and melt on a low heat until the butter has melted.
- In a medium sized bowl put the flour, bicarbonate of soda, ground ginger and mixed spice.
- Add the butter/sugar mixture into the bowl and mix. The mixture will come away from the edges when fully incorporated.
- Divide the mixture into 10 balls (roughly 25g), slightly flatten and place on the prepared trays.
- Bake for 10-12 minutes.
- leave to cool on the trays until set then cool on a wire rack.