



Ginger Biscuits

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 10-12 mins

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.