



Ginger Parkin Biscuits

Sarah's servings: 15, Sarah's skill: Easy, Baking time: 20 mins

Ingredients

175g Plain Flour
175g Fine Oatmeal
2 Tbsp Ground Ginger
1 tsp Bicarbonate of Soda
60g Soft Unsalted Butter
60g Dark Brown Sugar
50g Black Treacle
175g Golden Syrup

Method

- Line two baking trays with parchment and preheat the oven to 170 °C (150 °C fan).
- In a large bowl place the flour, oatmeal, ginger, bicarbonate of soda and butter.
- Rub the butter into the dry ingredients until they resemble fine breadcrumbs.
- Then add the sugar, black treacle and golden syrup and mix until the dough comes together.
- Roll into 15 balls and place on the prepared baking trays.
- Bake for 20 minutes.
- Leave to cool and set then transfer to a wire baking rack to completely cool.