



Ginger Shortbread Biscuits

Sarah's servings: 18, Sarah's skill: Easy, Baking time: 20-25 mins

Ingredients

200g Butter
100g Caster Sugar
200g Plain Flour
100g Cornflour
Pinch of salt
50g Crystallised ginger (chopped roughly)
Extra caster sugar for decoration.

Method

- Line two baking trays with baking parchment.
- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour and salt gradually to the butter mixture until it comes together as a soft dough. Add the chopped ginger and mix again until ginger is fully incorporated.
- On a floured surface roll the dough out to 1/2 cm thickness and cut out in squirrel shapes (approx 18 biscuits). Place on the prepared trays and chill in the fridge for at least 30 mins.
- Preheat oven to 180 degrees centigrade (160 fan) Gas Mark 4.
- Bake for 20-25 minutes.
- Remove from oven and sprinkle with some extra caster sugar. Leave to cool slightly on the trays then transfer to a baking tray.