

Gingerbread Biscuits

Ingredients

200g plain flour
60g butter
60g caster sugar
1 tsp ground ginger

1 tsp bicarbonate of soda
1 tbsp golden syrup
 $\frac{1}{2}$ beaten egg
 $\frac{1}{4}$ tsp salt

Method

1. Preheat oven to 180° electric/ 170° fan.
2. Melt butter, sugar and syrup together, either in a microwave (high for 1 $\frac{1}{2}$ minutes) or gently in a pan on the hob. Stir together to combine.
3. Sieve the flour, bicarbonate of soda, salt and ginger into a bowl.
4. Mix the melted mixture into the dry mixture until well combined.
5. Stir in the beaten egg and mix to a smooth dough. Put the mixture into the fridge to cool and stiffen for about 10 minutes.
6. Grease or line a baking tray. You can also use this time to wash up any dirty equipment and flour the table ready for your dough.
7. Knead the dough on the floured table. Roll it out to about 1/2cm thick and cut out your shapes.
8. Place shapes on baking tray, making sure to space them out as they will grow!
9. Bake in the oven for 10 - 15 minutes.
10. When biscuits are a golden brown, remove from the oven and cool on a wire tray.

