

Simple Ginger Biscuit/Cookie Recipe

- 1) Preheat the oven to 160°C (325°F or gas mark 3).
- 2) Sieve 6oz/175g of self raising flour into a bowl. Mix in 2 teaspoons of ground ginger and 1 teaspoon of ground cinnamon (adjust to taste).
- 3) Place 4oz/100g of caster sugar, 2oz/50g of unsalted butter or margarine and 3 tablespoons of golden syrup into a saucepan. Melt these ingredients over a low heat, stirring continuously.
- 4) Pour the melted ingredients into the flour bowl and mix thoroughly.
- 5) Wait a few moments for the mixture to be cool enough to touch then knead into a dough. If too dry add a dash of milk. If too wet add a little flour.
- 6) Roll out on a lightly floured surface and cut shapes using cookie cutters. Do not make your shapes too thick - they will expand when cooked.
- 7) Place shaped cookies on a greased baking tray ensuring plenty of space around each cookie.
- 8) Cook for 8-10 minutes. (Non fan assisted ovens may take a few minutes longer but take care not to overcook.)
- 9) Remove cookies from oven and place on a wire rack to cool. Cookies will be soft when first taken from the oven. They will harden as they cool.
- 10) When cool, eat your delicious cookies or decorate using icing, sprinkles or sweets.



Safety: Hands should be washed before touching any of the ingredients. An adult should place the cookies in and out of the oven (or supervise this in the case of older children). Children should pour the melted ingredients under close adult supervision. Those too young to hold the saucepan safely should not attempt this step.

