

Gingerbread Biscuits

- 350g / 12oz plain flour
- 1 level teaspoon bicarbonate soda
- 2 level teaspoons ground ginger
- 100g / 4oz butter or margarine (must be suitable for **baking** – check the label for a symbol or the nutrition label will tell you the fat content, which should be approx 70g fat per 100g. **Avoid low fat spreads.**)
- 175g / 6oz soft brown sugar
- 60ml / 4 level tablespoons golden syrup
- 1 egg, beaten
- To decorate – melted chocolate or glaze icing (icing sugar + water) to pipe

Method

1. Heat oven Gas 5 / 190°C. Lightly grease a baking tray.
2. Sieve flour, bicarbonate of soda and ginger together into a mixing bowl
3. Rub in the butter with your fingertips.
4. Add the sugar, mix well.
5. Warm the golden syrup slightly until it is easy to pour, and stir into the flour mixture with the beaten egg until well blended. Knead until dough is smooth
6. Roll out on a lightly floured surface to about $\frac{1}{2}$ cm thickness. Cut out gingerbread men or biscuits using a cutter.
7. Place on baking tray, bake for 10-15 mins until evenly coloured.
8. Cool completely on a wire tray before icing or decorating.



Name