

## Gingerbread Biscuit Recipe

### **What you need:**

- ★ 75g butter
- ★ 3 1/2tbsp golden syrup
- ★ 60g light soft brown sugar
- ★ 175g plain flour
- ★ 1/4 tsp bicarbonate of soda
- ★ 2tsp ground ginger

### **How to make gingerbread biscuits:**

1. Add butter, golden syrup and light brown sugar to a pan. Stir on a low heat until sugar has dissolved.
2. Add flour, bicarbonate of soda and ginger to a mixing bowl then stir together. Make a well in the centre and pour in the sugar and butter mixture.
3. Stir together to form a dough (it might be easiest to use your hands).
4. Wrap in clingfilm and let chill for 30mins to firm up.
5. Lay the dough between two sheets of baking parchment.

Press dough lightly with a rolling pin. Give a quarter turn than repeat.

6. Give it a final quarter turn, then start to roll backwards and forwards, giving regular quarter turns. Until dough is roughly thickness of a £1 coin.
7. Using a biscuit cutter cut out the shapes. Bake at 190°C (170°C fan) mark 5 for 10-12min, until lightly golden brown.
8. The biscuits won't be firm but will harden when left to cool outside the oven.
9. Enjoy!

