



Gingerbread Biscuits



Ingredients

- 350g plain flour
- 100g butter
- 5 and a half teaspoons of ground ginger
- 1 and a half teaspoons of ground cinnamon
- 1 teaspoon of bicarbonate of soda
- 175g of light brown soft sugar
- 4 tablespoons of golden syrup
- 1 medium egg
- Your choice of icing, sweets, nuts and raisins for decoration

Equipment

- Mixing Bowl
- Oven
- Baking tray
- Wooden spoon
- Rolling pin
- Biscuit cutters

Method

1. Turn the oven on at 180°C.
2. Put the flour, butter, ginger, cinnamon and bicarbonate of soda in the mixing bowl.
3. Mix the ingredients together with your hands until you have a crumbly mixture.
4. Add the sugar, syrup and egg to the mixture. Use the spoon at first to mix the ingredients as it will be sticky. The dough mix should be firm once combined.
5. Roll out the mixture with the rolling pin to about 5 millimetres thick. To stop the mixture from sticking, make sure you put lots of flour on the work surface and on the rolling pin.
6. Use biscuit cutters to cut out shapes. You could use a gingerbread man cutter and then decorate the biscuits.
7. Place each biscuit on the baking tray and bake in the oven for about 12 minutes.

Top tip: If you like your gingerbread chewy in the middle, cook the biscuits for 10 minutes. If you like them crunchy, cook the biscuits for 15 minutes.

8. Decorate your biscuits with icing, sweets, nuts and raisins.