



GINGER SNAPS

INGREDIENTS

100grams self-raising flour
40grams granulated sugar
1 teaspoon ground ginger
1 teaspoon bicarbonate soda
50grams butter
2 tablespoons of golden syrup

METHOD

1. Preheat the oven to 190 degrees Celsius.
2. Put all the ingredients into a mixing bowl except for the golden syrup.
3. Rub all the ingredients together using your finger tips.
4. Once it looks a lot like breadcrumbs add in the golden syrup and use your hands to squeeze the mixture into a ball.
5. Divide the ball into approximately 14-16 pieces and roll into balls.
6. Place on a lightly greased baking tray and press down gently with a fork.
7. Bake for 10 – 15 minutes and let them cool down on a rack.

HOT TIPS

1. If you want to make the biscuits slightly sweet you can ice with a lemon icing.
2. If you want to make them really thin then press them very flat with the fork but you won't need to bake them for as long as the thicker biscuits.