

Gingernut Biscuits



Ingredients & Prep

230 g Self-raising Flour
115 g Golden caster sugar
115 g Golden syrup
100 g Butter salted soft
1 tbsp Ground ginger

Suggestion & Tips

Store in an air tight container, will keep for 3 days.

Recipe By Jaxters

Ref: 860

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 18

Method

Step 1 - Place butter & sugar then beat to light & fluffy with either a food mixer or a electric hand mixer, then add golden syrup & beat it, then add flour & ginger powder, fold in with a silicon spatula or slowly with mixer to form a dough, for best results cover & place in the fridge for 3 hours before to firm up.

Step 2 - Pre-heat oven to 160°C fan.

Step 3 - Place either silicon mats or greaseproof paper on a baking sheet, then make small walnut sized balls from the dough & place on then sheet leaving about 6cm gap to allow for spread, when bake for about 10 minutes or until golden brown around the edges, take out of the oven & allow to cool.