

Ginger biscuits

Ingredients

350g plain flour

2 tsps ground ginger

1 tsp bicarbonate of soda

100g butter (or margarine)

175g soft brown sugar

1 eggs

4 tbsps golden syrup

For decoration – icing sugar, water (or icing tubes) and small sweets

Equipment

Baking tray(s)

Mixing bowls

Wooden spoon

Sieve

Cookie cutters

Icing bag

Method

1. Ensure you have weighed out all ingredients before we start the zoom session and have washed your hands.
2. Preheat oven to 190 degrees C or gas mark 5 – ask an adult to help with this.
3. Sift the flour, ground ginger and bicarbonate of soda into a bowl.
4. Chop the butter into small chunks and rub into the flour mixture to make breadcrumbs. Stir in the sugar.
5. Break the egg into a clean bowl, add the syrup and mix well.
6. Pour into the flour mixture and mix until well combined.
7. Sprinkle flour onto a clean surface and knead until smooth. Sprinkle more flour and roll out dough until it is about a fingerspace thick.
8. Cut out shapes and place on baking tray. Bake biscuits for 10-15 minutes. Leave on baking tray to cool for 5 minutes before cooling on a wire rack.
9. Decorate your biscuits.
Enjoy!