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by Liz Robb

Ginger biscuits



Ingredients

75g soft brown sugar
3 tablespoons golden syrup
Half a teaspoon ground cloves
1 teaspoon cinnamon
1 rounded teaspoon ground ginger
100g butter, cut into pieces.
Half a teaspoon baking powder
225g plain flour

Preparation

1. 1. In a saucepan, mix the sugar, golden syrup, cloves, cinnamon and ground ginger. Add just a few drops of water and heat gently, stirring constantly until it starts to bubble.
2. 2. Turn off the heat. Add the softened butter and baking powder and mix in. Then sift in the flour and stir until the mixture comes together smoothly.
3. 3. Turn out the dough onto a piece of cling film and wrap. Don't worry if it is too soft to roll out at this stage, it will cool as you leave it in the fridge for half an hour.
4. 4. Once cooled, place the mixture between two sheets of greaseproof paper and roll out the gingerbread quite thinly, about 5mm. Use a small cutter to cut out the biscuits and place them on a baking tray lined with baking parchment. Place in the preheated oven for about 15 minutes, or until golden and firm. After a few moments, lift the biscuits onto a cooling rack.

Cooks Note

This recipe should make plenty of small crisp biscuits to accompany the syllabub, with more left over to have with a nice cup of tea!