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by Liz Robb

Ghostly Ginger Biscuits

Ingredients

100g butter
100g golden syrup
150 dark muscovado sugar
350g plain flour, plus some for rolling
A pinch of salt
4 heaped teaspoons of ground ginger
1 heaped teaspoon of ground cinnamon
1 teaspoon of bicarbonate of soda
1 egg
A little icing sugar
Readymade soft white icing
Chocolate chips

Servings
35
Person

Preparation

1. Cut the butter into small pieces and melt gently in a small saucepan with the golden syrup. Stir in the sugar and cook on a low heat until it is melted and smooth. Remove from heat.
2. Sieve the flour into a large bowl with a pinch of salt and then stir in the ground ginger and cinnamon.
3. Beat the egg in a small bowl.
4. Mix the teaspoon of bicarbonate of soda with a little water, just enough to make a paste.
5. Pour the butter mixture into the centre of the spiced flour and stir in. Add the beaten egg and bicarb and stir until really well combined. Use your hands to bring it together, cut in half and chill in the fridge for an hour wrapped in clingfilm.
6. Preheat the oven to 190 degrees or 170 degrees fan oven.
7. Lightly flour a surface and the rolling pin and then roll out half of the biscuit dough, cut out ghost shaped biscuits* and place on a lined oven tray. Repeat with the other half; you should be able to make 16-20 biscuits from each half.
8. Bake for 8-10 minutes then remove from the oven. Carefully lift each biscuit onto a cooling rack whilst still warm.
9. Roll out the icing quite thinly on a surface sprinkled with icing sugar. Cut out the ghosts, brush the back of each one with cooled boiled water and then place on the cooled biscuit. Push in two chocolate chips for eyes. Keep in an airtight container

Cooks Note

Have fun making a batch of these easy spooky biscuits to share this Halloween: spiced ginger biscuit topped by white icing ghosts with chocolate chip eyes.* Halloween biscuit cutters are quite easy to find, but if you don't have one you could use a Christmas angel cutter instead and cut the wings into arms.