

Gingerbread Biscuits

Ingredients:

- 125g Butter softened
- 110g Soft brown sugar
- 350g Plain flour
- 1 Egg
- 1tsp Baking powder
- 2-3tbs ground ginger
- 1tbs Mixed spice (optional)

Method:

- Mix the softened butter and sugar.
- Next add the flour, baking powder, ground ginger and mixed spice and combine until the mixture resembles breadcrumbs.
- You have the option to taste the dry mixture at this stage, to check

the flavour of the biscuits and add additional spices if required.

- Whisk the egg in a separate bowl before adding to the dry ingredients and combining.
- The mixture should at this stage come together into a dough, however a little milk can be used to bring the dough together if needed.
- Combine the dough into a ball and place in the fridge to chill for approx. 30mins.
- Take this time to pre-heat the oven to 180°C or gas mark 4 and line your baking tray with baking parchment.
- Once you remove the dough from

the fridge, roll out on a floured surface to around 1cm thickness and using a biscuit cutter of choice cut out the biscuits. Place them on the baking tray leaving about 0.5cm gap between them.

- Bake for 10-12min or until golden brown, then transfer on to a cooling rack.
- Once cooled decorate and enjoy.

Enjoy!

