

S1 Baking Club

gingerbread biscuits

Ingredients

50g margarine

40g brown sugar

100g plain flour

½ teaspoon bicarbonate of soda

1 teaspoon ground ginger

1 tablespoon syrup



Method

1. Pre-heat the oven to 180°C.
2. Cream butter and brown sugar until soft using a wooden spoon.
3. Stir in syrup, sieved flour, ground ginger and bicarbonate of soda and mix to give a soft dough.
4. Roll out dough to 1/2cm thick. Cut out shapes and place on a baking tray.
5. Bake for 15-20 minutes.
6. Allow to cool and decorate icing.