

SPICED GINGER BISCUITS

INGREDIENTS	OVEN
50g margarine 50g caster sugar 15ml treacle 100g SR flour 5ml teaspoon ginger	Gas 5 /190°C

METHOD

1. Sieve flour and spices onto a plate.
2. Cream margarine and sugar until light and fluffy in a large bowl and then beat in the treacle.
3. Add the flour and spices and enough milk to make a firm dough.
4. Turn onto a floured surface and knead lightly then roll out to $\frac{1}{2}$ cm thick.
5. Pierce with a fork and cut into biscuits using a small fluted cutter.
6. Bake for 10-15 minutes till golden brown.
7. Leave on baking tray for 3-4 minutes and then transfer to a cooling rack.