

Ginger Biscuits

Ingredients

- 100g [salted butter](#) , cubed
- 75g [light brown soft sugar](#)
- 1 tbsp [grated fresh ginger](#)
- 100g [golden syrup](#)
- 250g [self-raising flour](#)
- 1½ tbsp ground [ginger](#)
- 1 tsp [bicarbonate of soda](#)
- 1 [small egg yolk](#), beaten

Method

- **STEP 1**

Heat the oven to 190C/170C fan/gas 5. Line two large [baking trays](#) with baking parchment. In a saucepan over a low heat, melt the butter, sugar, fresh ginger and golden syrup and leave to cool.

- **STEP 2**

Mix the flour, ground ginger and bicarbonate of soda together in a bowl with a wooden spoon. Gradually stir in the cooled sugar mixture and the egg yolk and knead briefly to make a dough.

- **STEP 3**

[Roll](#) the dough into 20g balls and put on the prepared baking trays with 3cm between each to allow for spreading. Bake for 8-10 mins until golden brown. Leave to cool on the trays for a min, then transfer to a [cooling rack](#) to cool completely.