

Janet's Gingerbread Biscuits

Ingredients

200gm plain flour

1 teaspoon ground ginger

½ teaspoon bicarbonate of soda

50gm butter or margarine

2 level tablespoons golden syrup (or black treacle, for darker cookies with a stronger flavour)

50gm sugar (Soft brown sugar is ideal. Muscavado is also good and gives a stronger flavour)

Small or medium egg, beaten in a bowl

Currants or tubes of writing icing to decorate

Equipment

One large and two small bowls. Scales

Tablespoon, teaspoon, fork, and flat knife or spatula. Rolling pin

Cookie cutters, or cardboard shapes to cut round

Two baking trays. Wire rack

Method

Melt the butter or margarine with the sugar and syrup or treacle. Do this in a bowl in the microwave or in a saucepan on the hob. Leave it to cool.

Preheat oven to 180C, gas 4. Grease two baking trays or use silicone sheets.

Sift together the flour, bicarbonate of soda and ground ginger in a mixing bowl.

Stir the cooled syrupy mixture into the flour mixture.

Add enough egg to make a stiff dough (you won't need it all)

Knead until smooth, sprinkle work surface with flour and roll out until quite thin. Add more flour if it gets sticky.

Cut out shapes and carefully lift them onto the baking sheets with the knife or spatula. They will be quite soft. Decorate with currants for eyes and buttons if using.

Bake in centre of the oven for 10 – 15 minutes or until firm and evenly coloured.

Cool on a wire rack and decorate with writing icing when completely cold.

Enjoy!