

Ginger Biscuits

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These delightfully spiced biscuits are perfect for serving with a cup of tea or coffee mid-morning. Although this recipe creates a biscuit with a bit of crunch, perfect for dipping in your tea, you can cook them for a shorter amount of time and you'll end up with a soft, chewy biscuit.

Ingredients:

250g plain flour
200g caster sugar
175g butter
85g treacle
1 egg
1 tbsp. ground ginger
1 tsp. ground cinnamon
2 tsp. baking powder
Pinch of salt

Directions:

1. Preheat the oven to 180C and line two baking trays.
2. Cream together the butter and sugar until smooth.
3. Beat in the egg and the treacle and once smooth, sieve in the flour, ginger, cinnamon and baking powder and stir in the salt.
4. Once the mixture has formed a dough, divide it into 36 2.5cm balls.
5. Place the balls 5cm apart on the prepared baking trays and then place into the oven.
6. Bake for 10 minutes until dark and crisp. Allow to cool completely before serving.

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