

Gingerbread

70g butter
50g brown sugar
1tbsp golden syrup
180g plain flour
1/2tsp Bicarbonate of Soda
2tsp Ginger
1 egg, beaten



1. Melt butter, sugar & syrup in a small saucepan on a medium heat.
2. Mix dry ingredients together in a large bowl.
3. Allow melted mixture to cool for a few minutes, then add to the dry ingredients and stir well. Mix in the beaten egg.
4. Roll out to 5mm thick and cut into shapes.
5. Place on a lined baking tray and bake for 12 minutes at 180°C, until lightly golden. The biscuits will harden when they cool.