

GINGER FAIRINGS

The ingredients for this recipe are available at the Refill Den, Fred's Stores, or Morrisons.

Makes about 20 biscuits

Ingredients:

120g plain flour
2 x 5ml tsp ground ginger
1 x 5ml tsp ground cinnamon
1 x 5ml tsp baking powder
1 x 5ml tsp bicarb
60g butter
60g soft brown sugar
2 x 15ml tbsp syrup

Method:

Spoon the syrup into a cup, stand in shallow water in a pan and heat until runny (or use the microwave to melt).

Sift the dry ingredients into a bowl, rub in the butter, add the sugar and stir well to mix.



Pour in the warmed syrup and knead to a smooth dough. Roll small balls (about 2.5 cm diameter) and place well apart on a baking sheet lined with greaseproof paper.

Bake at 350 F, 180 C, gas mark 4, for 15 – 20 minutes, or until golden. Halfway through baking turn the tin in the oven to help the biscuits crack.