



Easy Ginger Biscuits

Submitted by Gwen Wilton



ingredients

- 110gm (4oz) butter
- 110gm (4oz) Golden Syrup
- 110gm (4oz) Caster Sugar
- 225gm (8oz) Self Raising Flour
- 2 heaped teaspoons ground Ginger (3 if more flavour desired)

instructions

- Heat the oven to 180°C
- Melt Butter Golden Syrup and Castor sugar in a saucepan or microwave
- Add butter mixture to dry ingredients & mix well. (Add more flour if needed)
- Roll into small balls. Once on baking tray, gently pat with fork.
- Bake @ 180° for 10-12 mins on top shelf until golden