



GINGERSNAP BISCUITS



INGREDIENTS

- 280g flour
- 1 ½ tsp baking soda
- ½ tsp salt
- 2 tsp cinnamon
- 1 ½ tsp ground ginger
- 150g butter
- 130g sugar plus extra for dipping
- ½ tsp vanilla extract
- ⅛ cup molasses
- ⅛ cup golden syrup
- 1 large egg

EQUIPMENT

- Baking trays
- Weighing scales
- Measuring cups and spoons
- Large bowl
- Electric mixer
- Rubber spatula
- Wooden spoons
- Sharp knife
- Plate
- Cooling racks

INSTRUCTIONS

1. Stir together flour, baking soda, salt, cinnamon and ginger.
2. Using an electric mixer beat the butter until just soft and fluffy. Add sugar and continue to beat until smooth. Use a spatula to scrape down the sides of the bowl from time to time.
3. Stir in vanilla, molasses, golden syrup and egg.
4. Mix in dry ingredients gradually until the dough is smooth.
5. Divide the dough into two and roll into 5cm logs on a floured surface.
6. Wrap each in cling film and chill for at least 30 minutes until firm.
7. Preheat oven to 180°C.
8. Line two baking trays with baking paper.
9. Slice the dough into 1cm rounds with a sharp knife. Dip one side into sugar and place sugar-side up on baking tray. Leave 5cm between biscuits since they'll spread while baking.
10. Bake for 10-14 minutes until golden brown.
11. Let them cool for two minutes, then transfer to a cooling rack.