

Ginger Biscuits

Ingredients

12 oz Flour
1 t Baking Soda
2 t Ground Ginger
1/2 c Butter
5 1/2 oz Brown Sugar
1/4 c Golden Syrup
1 Egg

Instructions

- 1.Line two cookie sheets with parchment paper.
- 2.In a bowl add flour, baking soda and ginger. Mix well then add butter. Rub in butter with fingertips until it looks like breadcrumbs.
- 3.Stir in brown sugar, then add golden syrup and stir, then add in the egg and mix well. Bring it all together to form a smooth pastry dough.
- 4.On a lightly floured surface roll out dough until 1/3-inch. Use a 2" round cookie cutter and cut biscuits out. Reroll scraps and cut until all of the dough is used up.
- 5.Place dough onto prepared cookie sheets with slight gaps in between and place in the fridge for 20 minutes.
- 6.Preheat oven to 350 degrees. Bake 10-15 minutes until golden brown. Remove from pan and cool on

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cooling rack.