



NANNA MUMBLER'S SOFT GINGER BISCUITS



Ingredients

- 4 oz plain flour
- 2 oz margarine
- 2 oz sugar
- 2 oz syrup
- 1 / 4 oz ground ginger
- 1 / 4 oz bicarbonate of soda
- 1 / 4 oz baking powder



Method

- 1 Cream the margarine and sugar together
- 2 Stir in flour and ground ginger
- 3 Stir in syrup, bicarbonate of soda and baking powder
- 4 Dust surface and rolling pin with flour
- 5 Roll out dough
- 6 Use cutter to cut into desired shapes (reindeer, gingerbread man etc)
- 7 Place on greased baking tray and bake at 190 degrees Celsius/325 degrees Fahrenheit/gas mark 4 for 20 - 25 minutes or until golden brown
- 8 Allow to cool and decorate!

