



Royal  
Botanic Garden  
Edinburgh

## Botanic Cottage Community Cook Club Late February 2021

Something sweet

### Gingerbread biscuits



Whatever shape you like your gingerbread, these are so tasty. If you have small people at home then this is a great rainy day project. If not then they will probably look more professional than mine! This recipe makes a lot of biscuits so for a smaller household, you may want to freeze some of the dough. Simply roll into a ball, wrap in cling film or a freezer bag and freeze. Thaw overnight when you want to use the other half.

#### Ingredients

350g plain flour + extra to dust  
1 tsp bicarbonate of soda  
2 tsp ground ginger  
125g soft butter  
150g soft brown sugar  
4 tbsp golden syrup  
1 egg, beaten  
1 tbsp milk

To decorate- icing sugar, raisins, sprinkles, small sweets (optional)

You will need a large bowl, baking trays and baking paper, a rolling pin, biscuit cutters (or use a small glass) and a cooling rack.

## Method

1. Line two trays with baking paper.
2. In a large bowl mix together the flour, bicarb, ground ginger until thoroughly mixed.
3. Rub in the butter using your fingertips until the mixture resembles breadcrumbs.
4. Stir in the sugar, beaten egg, golden syrup and milk and mix until the dough comes together. (If you're freezing half then split into two balls now).
5. Lightly flour your work surface and tip out the dough. Dust the rolling pin with flour and roll out to about ½ cm thick.
6. Preheat the oven to 180 degrees.
7. Using your cutters cut out biscuit shapes and place on the baking trays. Continue until all the dough is used, rerolling the dough as needed. You may need to keep dusting with flour.
8. Bake in the oven for 9-10 minutes until golden. Cool on a rack.
9. When cool ice as desired. Store in an airtight tin.