

## Gingerbread biscuits recipe



### Ingredients

Butter (25g)

Plain flour (100g)

Salt ( $\frac{1}{8}$  tsp)

Egg ( $\frac{1}{4}$  )

Soft brown sugar (25g)

Baking powder ( $\frac{1}{4}$  tsp)

Syrup (25g)

### Method

1. Preheat the oven to 170°C
2. Melt butter, sugar and syrup in a saucepan over high heat and then low heat , stir the mixture with a wooden spoon.
3. Sieve flour, salt and baking powder together.
4. Pour in the mixture. Add the beaten egg. Mix well .
5. Dredge the table with flour, knead the dough until smooth. Roll to about 3 mm thick. Cut out shapes.
6. Place the dough on a baking sheet and bake for 8-10 minutes.
7. Cool the biscuits ( put the baking tray on the heat proof mat )
8. Decorate the biscuits