

Ginger Biscuits

Servings: 140 biscuits

Prep Time: 10min

Cook Time: 12-15min



Ingredients

- 250g butter or margarine, softened
 - 2 eggs
 - 400g (500ml) sugar
 - 250ml golden syrup
 - 700g (1 450ml) flour, sifted
 - 10ml bicarbonate of soda
 - 10ml ground ginger
 - 10ml ground cinnamon
 - 10ml ground mixed spice
- GINGER ICING:**
- 200g (400ml) icing sugar, sifted
 - 60g butter or margarine
 - 37.5ml ginger syrup or 5ml ground ginger mixed with 37.5ml golden syrup

Directions

1. **Biscuits:** Mix together butter, eggs, sugar and syrup until combined and creamy. Sift together dry ingredients, mix to form soft dough. Place in biscuit-maker, press out on to lightly greased baking trays. Bake at 180 degrees Celsius, 12-15min. Remove to wire cooling rack. When cool, sandwich two together with ginger icing (if preferred)
2. **Ginger Icing:** Melt all ingredients in a small saucepan, stir until combined. Sandwich together biscuits with about 5ml icing. Makes 140 singles and 70 double biscuits
3. **Optional:** Decorate with glaze icing