

My Ginger biscuit recipe

You will need:

- 170g butter
- 85g Crystallised ginger
- 170g Caster Sugar
- 1 egg
- 260g plain flour
- $\frac{1}{2}$ tsp bicarbonate of soda
- 85g oats

1. Preheat the oven to 200°C .
2. Grease and line a baking tray.
3. Cream ~~the~~ together butter and caster sugar.
4. Add the egg and beat.
5. Add flour, bicarbonate of soda and oats and mix well, blending in crystallised ginger.
6. Knead to a smooth paste.
7. Form into 2.5 cm rounds, spaced 2.5 cm apart.
8. Bake in a preheated oven for 15 mins, until golden brown.
9. Cool on a wire rack.
10. Enjoy!

1 batch = 28 biscuits