



## GINGERBREAD BISCUITS

### INGREDIENTS

180 g butter, in pieces  
125 g brown sugar  
350 g treacle or golden syrup  
500 g. flour  
¼ tsp salt  
1 tsp ground ginger  
½ tsp baking soda

### USEFUL ITEMS

biscuit cutters, baking tray  
baking paper

### PREPARATION

1. Preheat oven 170°C. Line a baking tray with baking paper and set aside.
2. Place butter, sugar and treacle into mixing bowl and heat **4 min/90°C/speed 3**.
3. Add flour, salt, ginger and baking soda and mix **40 sec/speed 4**.  
Transfer dough into a bowl (you will need to handle dough with floured hands), cover and place in fridge for 1 hour.
4. Transfer dough onto lightly floured surface, roll out and cut into several shapes using biscuit cutters. Transfer biscuits onto prepared baking tray and bake in preheated oven (170°C) for 10-20 minutes (depending on size), or until golden brown.
5. Allow to cool down before serving.

### TIP

- To make a gingerbread house bake the dough in the molds.  
Leave to cool down completely before removing from the molds.