

Swedish ginger biscuits



Ingredients

- 100g (4oz) butter
- 100g (4oz) 🌱 demerara sugar
- 200g (7oz) 🌱 molasses or 🌱 golden syrup
- 5ml (1 level tsp) 🌱 ground ginger
- 5ml (1 level tsp) 🌱 ground cinnamon
- 2.5ml (1/2 level tsp) 🌱 ground cloves
- 10ml (2 level tsp) bicarbonate of soda
- 1 egg
- 500g plain flour
- 🌱 royal icing for decoration

Method

Roughly cut up the butter and place in a large bowl. In a saucepan, bring the sugar, molasses or syrup and the spices up to boiling point.

Add the bicarbonate of soda to the sugar mixture. (It will bubble up a bit.)

Pour over the butter. Stir until the butter has melted.

Beat in the egg and slowly blend in the sifted flour. Knead in the basin to a smooth manageable dough.

Roll out about a quarter of the dough at a time and use to make variable shapes.

Bake at 170°C for 10 – 15 minutes. Cool on a wire tray and decorate.

I mix lemon juice with icing sugar to a very liquid consistency and use it as a glaze. Icing pens could be used to decorate.

If you decide to use small cutters you can make at least five trays of biscuits, but this is an estimate. I have a memory of needing seven trays once!

