

Gingernuts

Ingredients

110g Self raising flour
40g Granulated sugar
50g Margarine / butter
2 Tablespoons Golden syrup
1 Lightly rounded teaspoon ground ginger
1 Teaspoon bicarbonate of soda

Method

- Turn on oven to 190°C
- Grease a baking sheet
- Sift the flour, ginger and bicarbonate of soda into a mixing bowl
- Add the sugar
- Lightly rub in the margarine until the mixture is crumbly
- Add the syrup and mix everything together to form a stiff paste
- Divide the mixture into sixteen pieces and roll into little balls onto the baking sheet leaving a gap between each one
- Then flatten each ball slightly with the back of a spoon
- Bake for 10 - 15 minutes until they spread out and begin to crack
- Leave them to cool, transfer onto a wire rack.

IF you really dislike ginger you could try adding **cocoa** instead.