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## ginger biscuits recipe

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These are good on their own with a cup of tea, and ideal for smartening up any pudding. Try them with coffee or lemon mousse, or a bowl of homemade ice cream.



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### Makes about 30 biscuits

- 225g plain flour
- 2 teaspoons baking powder
- 1 teaspoon ground cloves
- ¼ teaspoon cinnamon
- 2 teaspoons ground ginger
- ½ teaspoon salt
- 175g unsalted butter
- 225g granulated sugar, plus a little extra for sprinkling
- 1 egg
- 75g black treacle
- 2 pieces of stem ginger, finely chopped
- 2 teaspoons stem ginger syrup

Preheat the oven to 200°C/gas mark 6. Lightly grease a baking sheet.

Sift the flour, baking powder, spices and salt into a bowl.

In a separate bowl, cream the butter and the sugar together until pale and light. Add the egg, then stir in the treacle, chopped ginger and ginger syrup. Fold in the flour mixture a bit at a time.

Take teaspoonfuls of the mixture and roll into large-grape-sized balls. Flatten them with a rolling pin or the palm of your hand and sprinkle with a little extra granulated sugar. Place on the prepared baking sheet and bake in the middle of the oven for about 10 minutes, until the surface of the biscuits begins to crack.

*This recipe appears on p412 of Sarah's [Food for Friends and Family Cookbook](#).*

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