

DELICIOUS GINGER COOKIES



Ingredients:

- 125g butter or margarine (or alternative)
- ½ cup brown sugar
- ¾ cup golden syrup
- 2 cups plain flour (or gluten free alternative)
- 2 tsp. powdered ginger
- 1 tsp. bi-carb soda



Directions:

1. Pre-heat oven to 190°C.
2. Mix the butter and sugar together.
3. Add in the golden syrup, flour, ginger and bi-carb soda.
4. Mix to form a smooth dough. (At this point feel free to either add more flour if too sticky or more golden syrup if too dry).
5. Roll into a ball and refrigerate for 10min.
6. Roll out to ½ cm thick and cut out into whatever shapes you love!
7. Bake for 8-10 min.
8. Enjoy your cookies!