



INGREDIENTS:

75g butter

3 ½ tbsp golden syrup

60g light soft brown sugar

175g plain flour

¼ tsp bicarbonate of soda

2 tsp ground ginger

METHOD:

- 1 Preheat your oven to 190°C.
- 2 Place your butter, golden syrup and light brown sugar in a pan and stir over a low heat until the sugar has dissolved.
- 3 In a mixing bowl stir together the flour, bicarbonate of soda and ginger.
- 4 Make a well in the centre of the bowl and stir in the mixture from the pan.
- 5 Use your hands to work the mixture into a dough.
- 6 Wrap the dough in clingfilm and place it in the fridge to let it chill for 30 minutes to firm up.
- 7 Place the dough between two sheets of baking paper and press it lightly with a rolling pin.
- 8 Start to roll your dough, making sure to turn it regularly until it is roughly the thickness of a \$5 HKD coin.
- 9 Use a cookie cutter of your choice to cut out your gingerbread and bake for 10-12 minutes until it is light golden brown in colour.
- 10 Don't worry if the biscuits don't seem firm enough, they'll harden up as they cool!

Recipe courtesy of [Good Housekeeping](#)

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