



WADDESDON

Ginger nut recipe

The original recipe uses pounds and ounces, but we've converted it into grams to make it a bit easier to follow!

We predict that the original recipe would make around 50 biscuits, so we've changed the measurements slightly to make around 25 biscuits.

Ingredients

225 plain flour

110g butter

110g demerara sugar

5 tbsp golden syrup

1tsp ground ginger

½ tsp bicarbonate of soda

Method

1. Preheat the oven to 190°C (170°C fan oven).
2. Melt the butter, sugar and golden syrup in a pan. Leave to cool slightly.
3. Sift the flour and sugar into the mixture and stir well.
4. Make walnut-sized balls of the dough and space them out onto baking trays. Flatten slightly with your hand.
5. Bake for 15-20 minutes.

