

Ginger Snaps

Lara-s-Tender-Gingersnaps_exps41606TH1443682D08_04_5

Ingredients

- 250gr melted butter
- 280gr flour
- 400gr sugar
- 180gr golden syrup
- 2 tbsp ground ginger
- 1 tsp baking powder

Method

1. Preheat the oven to 150C
2. Add the butter and sugar in a large mixing bowl and beat together till the mixture becomes soft and creamy in texture. Add the golden syrup and mix well.
3. Using a sieve, sift the flour, ground cinnamon and ginger into the mixture. Don't just put all the flour in at once, mix it in in 2/3 goes. This will make sure that the mixture remains smooth and not lumpy.
4. Once mixed, use a tablespoon to scoop up individual portions and roll into a loose ball. Gently press to flatten (but not completely) on a greased baking tray and place in the oven for 25 - 30 mins. Allow to cool before removing from the baking tray.

Possible Alternative

<https://www.tasteofhome.com/recipes/lara-s-tender-gingersnaps/>

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