

Gingernut Snaps

Ingredients

200g butter

1 cup sugar

1 cup golden syrup

3 cups flour

1 tablespoon ground ginger (heaped)

1 teaspoon baking soda

Method

1. Pre heat oven to 350°F (180°C).
2. Cream the butter and the sugar.
3. Add the golden syrup and the dry ingredients.
4. Mix everything together and roll into little balls. Put onto a greased baking tray, pressing the balls down very slightly with a fork.
5. Bake at 350°F and 180°C for 15 minutes.
6. Cool on a wire rack and keep in an airtight container once cold.

Note: Biscuits will be soft when they come out and will harden as they cool