



Empowering communities to make a difference

Emergency Aid

Skills

Volunteering

Get baking...

Chocolate and ginger oat biscuits!



You will need:

- 225g/8oz unsalted butter
- 100g/3½oz golden syrup
- 200g/7oz soft brown sugar
- 150g/3½oz plain flour
- 2 tsp baking powder
- 1 tsp sea salt flakes
- 4 tsp ground ginger
- 2 tsp ground cinnamon
- 400g/14oz rolled oats
- 2 free-range eggs, beaten
- 50g/1¾oz stem ginger, chopped
- 115g/4oz good quality dark chocolate

Method:

- Preheat the oven to 180°C/350F and line two baking trays with greaseproof paper.
- Melt the butter and the golden syrup in a pan over a low heat. Set aside to cool slightly.
- Combine the sugar, flour, baking powder, salt and spices and mix well. Stir in the rolled oats and mix thoroughly. Pour in the melted butter and syrup and stir until well combined. Then stir in the beaten eggs and the stem ginger.
- Spoon in even, heaped teaspoons onto the lined baking trays, leaving room for them to spread. Bake in the oven for 8-10 minutes. Remove the biscuits from the oven and set aside to cool completely.
- Melt the chocolate in a bowl suspended over a pan of barely simmering water (do not let the bottom of the bowl touch the water). Dip the biscuits in the melted chocolate and place on a cooling rack until the chocolate has set.