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## Faye's Fabulous **Ginger Nuts!**

### You will need:

- 110g self-raising flour
  - 1tsp ground ginger
  - 1tsp bicarbonate of soda
- 40g granulated sugar and 1tbsp to sprinkle on top
  - 50g butter
  - 2 tbsp golden syrup

### Method:

- Set the oven to 180°C (fan oven temperature).
- Sift flour, ginger and bicarbonate of soda then rub in the butter until it is crumbly.
- Add in the syrup and mix well.
- Roll into small balls and place on greaseproof paper on a baking sheet. Be sure to give them room to spread.
- Sprinkle a little sugar on top of each.
- Bake for 10-15 minutes.
- Leave to cool on the tray a little before transferring them to a wire rack as they are soft when warm.

