

Recipes:
Kim-Joy's
ginger biscuits



@kimjoyskitchen



Recipes: Kim-Joy's ginger biscuits

These ginger biscuits hold their shape when baking which makes them a perfect go-to recipe for decorated, shaped biscuits. Not to mention that lovely cinnamon, ginger and clove flavour – it makes your whole house smell like Christmas!

Makes 18-24

150g salted butter	2tbsp ground ginger
120g dark muscovado sugar	3/4tbsp ground cinnamon
2tsp black treacle	1/4tsp ground cloves
1 large egg	225g plain flour

Method:

1. Add the butter, muscovado sugar, salt and treacle to a stand aid mixer bowl. Mix on high speed using the whisk attachment, until smooth and fluffy.
2. Add the 2 tablespoons of beaten egg, ginger, cinnamon and cloves. Mix until just combined.
3. Add the flour and combine using your hands until it forms a ball. Turn out on to a lightly floured surface and roll out to the thickness of a pound coin. Use cutters/templates to cut out desired biscuit shapes and transfer to a lined baking tray (that you can fit in the fridge)
4. Chill the biscuits for 15 minutes. Preheat the oven to to 190°C/170°C fan/Gas mark 3 while you wait.
5. Bake the biscuits for 10-12 minutes, or until just beginning to colour. Let cool for 10 minutes on the baking tray before carefully transferring to a wire rack.
6. Decorate with royal icing and edible icing pens.

Happy baking x

Reg Charity 203644 (England and Wales) and SC037711 (Scotland)

Brew • Bake • Invite • Delight
Be part of the greatest afternoon tea

