

Ginger nuts recipe

Makes: about 12

Oven Temp: Gas 4, 350F, 180C (160C Fan)

Ingredients

50g butter

4 tbsp golden syrup

50g soft brown sugar

175g self-raising flour

1 tsp ground ginger

Pinch of salt

Instructions

1. Preheat oven to 180c/160c Fan.
2. Gently melt butter, sugar and golden syrup in a pan on a low heat until the sugar has dissolved and all the ingredients are combined.
3. Take pan off the heat and sift flour and ground ginger into the sugar mixture and stir well until the mixture forms a dough.
4. Allow to cool for a few minutes.
5. With wet hands make walnut sized balls of the dough and place well onto the baking sheets allowing space to spread.
6. Flatten slightly then bake in the centre of the oven for 15-20 minutes. Watch them closely as they can burn quickly.
7. Remove from the oven and transfer to a wire rack to cool.

Thank you to James Hillery for sharing this recipe with NASS for World AS Day 2020.

You can James' live bake-a-long video here: www.youtube.com/watch?v=mD3nLBWw3us

