

Ginger Biscuits

Makes 15 – takes 30 minutes

240g gluten-free self raising flour
¼ tsp xanthan gum
100g caster sugar
100g light soft brown sugar
2 tsp ground ginger
85g unsalted butter cubed and chilled
1 tbsp golden syrup
1 tsp bicarbonate of soda
1 ½ tbsp water

(Note: the use of butter is key in this recipe, margarine or 'soft' fats will cause the biscuits flop and spread out)

Preheat oven 160c/140c fan/gas 3.
Line two large baking trays with non-stick baking parchment

Using a large mixing bowl combine flour, xanthan gum, both sugars and ginger.

Add the cubed butter and rub in with fingers to form a breadcrumb like consistency.

Add the golden syrup, mix bicarb and water together and add to the mixture.

Mix together until it forms a dough then use hands to form a ball.

Form approx. 30g balls and place on baking trays. Leave a generous amount of room around each ball as they'll spread in the oven.

Cook in the oven for 18-20 minutes until golden.

They will be very soft at first so allow to cool on trays before moving to a wire rack to cool completely.