



Ginger Nut Cookies

125 g butter
1 cup (200g) caster sugar
1 tbs (30g) golden syrup
1 egg
2 cups (300g) self-raising flour
3 tsp ground ginger
1 tsp bicarbonate of soda
1/4 cup (50g) white sugar *to taste

Method

Preheat your oven to 180 degrees Celsius (350 F) and line two baking trays with parchment paper.

In a bowl, cream together the butter, sugar and syrup.

Add the egg and continue to beat until combined.

In a separate bowl, whisk together the flour, ginger and soda.

Add the dry ingredients with the creamed butter/sugar and stir to just combine.

Roll teaspoon to tablespoon sized cookies, and then dip in the spare sugar.

Place on the trays, sugar side up and leave plenty of room for the cookies to grow.

Bake for approximately 12-15 minutes, rotating at half way.

Cookies are ready to come out when they appear cracked, and are golden.

Allow to cool on the trays for 5 minutes. Enjoy!