

# Gingerbread cookies

## Ingredients

- 80g unsalted butter, softened
- 80g soft light brown sugar
- $\frac{1}{4}$  tsp fine sea salt
- 1 egg
- 1 tsp vanilla essence
- 2 tbsp Golden syrup
- 180g plain flour
- $\frac{1}{4}$  tsp bicarbonate of soda
- 1 tsp ground ginger
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{2}$  nutmeg

## Method

1. Heat the oven to 190C/170C fan/gas 5.
2. Cream the butter and sugar until pale and fluffy, then beat in the egg and vanilla.
3. Stir in the flour and mix to a fairly soft dough. Tip onto a lightly floured surface and knead gently.
4. On a lightly floured surface, roll out the dough to a thickness of around 0.5cm. Use a cookie cutter or water glass to stamp out 7cm rounds. Re-roll the trimmings and repeat.
5. Transfer the biscuits to two lined baking trays and bake for 8-10 mins until the edges turn lightly golden in colour. Leave to cool.