

Whitworths

Fiery Ginger Cookies



INGREDIENTS

150g **Whitworths Crystallised Ginger**,
roughly chopped
75g butter, softened
150g light brown, soft sugar
1 medium egg yolk
½ tsp cinnamon
1 tsp ground ginger
115g self raising flour

 Makes 10  15 mins  10-12 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/160°C Fan/Gas Mark 4, then line two baking sheets with baking paper.
- ♥ Cream the butter and sugar together until pale and smooth then stir in the egg yolk.
- ♥ Add the remaining ingredients then stir to form an even dough.
- ♥ Divide equally into 10 balls then flatten slightly, place onto your lined baking sheet leaving plenty of room for them to spread in the oven.
- ♥ Bake in your pre-heated oven for 10-12 minutes (a longer cooking time will make them crispier, whilst a shorter time will leave them soft and chewy)
- ♥ Allow to cool on the trays for at least 5 minutes before transferring them to a wire rack to cool completely.
- ♥ Store in an airtight container and enjoy!

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Happy Baking!