



# Ginger snaps

## Equipment

- Baking tray
- Baking parchment
- Mixing bowl
- Saucepan
- Spoons
- Sieve
- Oven



Canada

## Ingredients

Makes around 35 biscuits

- One cup butter
- Three quarters of a cup treacle
- Three cups plain flour
- One cup brown sugar
- Two tsp baking powder
- One tsp ground ginger
- Half a tsp salt
- Half a tsp cinnamon
- Half a tsp ground cloves

## Method

Takes around 30 minutes.

- Preheat the oven to 180C.
- Line a baking tray with baking parchment.
- Mix butter and treacle in the pan until it's just melted. Be careful not to burn the mixture.
- Sift everything else into a bowl.
- Remove the butter and treacle mixture from heat, let it cool slightly, and pour it into the dry ingredients. Mix well with a spoon.
- Take a bit of mixture the size of a walnut and roll into a ball. Press the ball flat and as thin as possible and place it on the baking tray.
- Bake for 10 minutes until they turn a nice brown colour.
- Let them cool slightly before eating.