

# PERFECT GINGER BISCUITS



*By Food lovers recipes*

## PERFECT GINGER BISCUITS

250 grams margarine  
6 cups flour  
2 cups sugar  
2 tablespoons ground ginger  
2 jumbo eggs  
1 cup golden syrup  
3 teaspoons bicarb mixed with  
2 tablespoons milk  
pinch of salt

Cream the margarine and sugar well for about ten minutes. Add the eggs on at a time, mix after each, add the ginger and syrup. Mix well. Add the milk mixture and mix. Sift flour and add to the mixture.

Mix to a soft dough. Make little balls, place on a baking tray and bake in over at 180°C for 10 minutes.

I rolled mine in brown sugar, before baking.

Photo: Dorathy Cape