

Recipe for ginger snap cookies

50 pcs

Ingredients

- 125 g soft butter
- 200 g brown sugar
- 1 egg
- 350 g flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- 2 tsp ground cinnamon
- 1 tsp ground ginger

A TIP!

If you want the cookie dough to be used for biscuits for Halloween, you may add black food colouring. This adds extra drama to the cookies.

Mix butter and sugar together well. Break the egg and mix with the butter and sugar. Mix the dry ingredients separately; flour, baking powder, bicarbonate of soda and spices and add these to the other ingredients. Mix well. Gather the dough into a ball and place it in the fridge for approx. 1 hour.

Sprinkle flour on the table and place the dough on the table. Roll the dough flat with a rolling pin. Cut out the cookies using your chosen shape cutter. Place the cookies (not too close) onto a baking sheet with baking paper.

Bake the cookies for about 12 min. in the middle of a normal household oven at 175°C

