

Gingerbread Spooky Biscuits

Ingredients:

220g self-raising flour

1 teaspoon of cinnamon

1 tablespoon of ginger

110g sugar

80g butter

1 egg

2 tablespoons golden syrup

Method:

1. Sift the flour, cinnamon and ginger into the bowl.
2. Rub the butter into the mixture.
3. Beat the egg and add it to the mixture along with the golden syrup, making sure it is mixed thoroughly.
4. Roll out onto a floured board and cut it into your chosen spooky shapes!
5. Bake in a preheated oven at 200°C (400°F) gas mark 6 for about 10 minutes.