

A top-down photograph of a tea set on a wooden table. In the upper left, a white cup with a blue handle sits on a blue saucer, containing a light-colored beverage. Two chocolate biscuits are on the saucer, one broken. A light blue spoon rests on the saucer. In the lower right, a light blue plate is filled with several round chocolate biscuits. The background is a warm-toned wooden surface with a patterned runner.

**SEASONAL BLEND:
SPICY GINGER BISCUITS**

MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

1 tsp mixed spice and a pinch of chilli powder, plus you need 2 tsp ground ginger

Discover more about the Spicery Larder at thespicery.com/larder

SEASONAL BLENDS

SPICY GINGER BISCUITS

Prep 5 mins	Cook 30 mins
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Heat 	Makes 16
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These fiery ginger biscuits are easy to make and a joy to eat! Crisp on the outside and slightly chewy in the middle, they make the perfect accompaniment to an afternoon cuppa or a mug of hot chocolate and will keep well for a few days in an airtight tin (if you can resist eating them all at once!)

110g **butter** or **vegan butter**
100g **black treacle**, **molasses** or **golden syrup**
50g **sugar**
230g **self-raising flour**
1 tsp **bicarbonate of soda**
1 portion of **SPICY GINGER BISCUIT BLEND**

(1 portion of **SPICY GINGER BISCUIT BLEND**
= 1 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!

-  Preheat the oven to 180°C/gas mark 4
-  Heat the butter and black treacle together for 3 minutes or until the butter is completely melted, stirring occasionally
-  Transfer the melted butter and black treacle into a mixing bowl then stir in the sugar, flour, bicarbonate of soda and **SPICY GINGER BISCUIT BLEND** until well combined to make a smooth dough
-  Roll the dough into about 16 tablespoon-sized balls then place onto parchment-lined baking tray and press the tops of each one slightly to flatten
-  Bake for 10 minutes or until the biscuits are nicely browned and covered in cracks then leave to cool completely before eating