

Stem ginger biscuits

Ingredients

88g (3 ½oz) **Pure** gluten free blended flour
88g (3 ½oz) **Pure** Teff flour (brown or white)
1 teaspoon ground ginger
½ teaspoon **Pure** gluten free baking powder
½ teaspoon **Pure** Xanthan gum
100g (4oz) butter/margarine, plus extra for greasing
50g (2oz) caster sugar
50g (2oz) preserved stem ginger, finely chopped.
300g (11oz) of 70% GF dark chocolate

Preparation method

1. Heat the oven to 160°C (fan assisted) or 180°C/350°F normal or gas 4.
2. Cream the butter/margarine and sugar until pale and fluffy.
3. Sift the dry ingredients into the butter and sugar mix.
4. Add the chopped stem ginger, and mix until you have a stiff dough.
5. Wrap the dough in cling film and chill in the fridge.
6. Roll out the dough mix onto a gluten-free floured surface to about 3-4mm thick, and stamp out biscuit shapes. Alternatively, take small golf ball-sized portions of dough, and pat out flat biscuit shapes in your hands.
7. Place the biscuits onto a greased baking tray and bake until they have turned light brown and are just crisp.
8. Allow to cool and then transfer to a wire rack.
9. Gently melt the chocolate and drizzle the melted chocolate over the biscuits.



10-15 minutes plus 30

Preparation time plus chilling

15-20 minutes

Cooking time

Makes 30-40

By: Innovative

These delicious spicy biscuits are just perfect for winter and especially Christmas time. They would also make a great gift for anyone who has a penchant for ginger.

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