

## SWEDISH GINGER BISCUITS



### INGREDIENTS

40-60 GINGER BISCUITS  
 1.5 dl golden syrup  
 2.5 dl brown sugar  
 1 tsp ground cloves  
 1 tsp ground ginger  
 1 tsp ground cinnamon  
 2 tsp ground bitter orange peel  
 175 g butter, room temperature  
 1.5 dl whipping cream  
 10-11 dl flour  
 2 tsp bicarbonate of soda

### DO THIS

Mix the golden syrup, brown sugar, spices and butter in a bowl. Add the flour, mixed with the bicarbonate of soda and stir until well blended. Place the dough in the fridge for a day and take it out one hour before rolling it. Preheat the oven to 225°C. Roll the dough out onto a lightly floured surface and cut into shapes with the biscuit cutter. Place on a baking tray and bake for about 5 minutes in the middle of the oven. Be careful that they don't get burnt.

Allow the biscuits to cool on the baking tray and then place them on a wire rack. Wait until they are completely cold before putting them in a biscuit tin.

### GLAZE

Add a few drops of water to icing sugar and mix until the mixture has an even consistency. For a glaze that keeps better, mix icing sugar with egg white. Mix 2 dl of icing sugar with ½ an egg white and a few drops of vinegar essence.. Form a piece of baking paper into a cone and cut off the end of the cone.

### HINT

If you want to bake ginger biscuits you can hang on the Christmas tree, make a hole in the biscuits before putting them in the oven. Don't make the hole too close to the edge as the biscuit could then easily break when you pull the ribbon through the hole.



Sugar bag

### PACKAGING RECIPE

BILLERUD MF KRAFT PAPER,  
 PRE-PRINTED AND FORMED,  
 FILLED AND SEALED IN ONE  
 PROCESS.

80 g/m²

FLEXOGRAPHIC PRINTING

RECOMMENDED QUALITY:  
**BILLERUD DUO KRAFT**