



Huon Island ginger nut biscuits

Recipe by Kirsten Bacon, The Kingborough Cook

INGREDIENTS

- 1 cup (220g) caster sugar
- 2 cups (300g) plain flour
- 2tsp ground ginger
- 1tsp ground cinnamon (optional)
- 1tsp bicarb soda
- 125g butter
- 1tbsp golden syrup
- 1 egg

NOTES

For extra crunch, leave in the oven for an extra minute or two. Perfect with a cup of tea, surrounded by spring daffodils!

DIRECTIONS

1. Preheat oven to 180°C (160°C fan-forced). Line a baking tray with baking paper.
2. In a small saucepan, melt butter and golden syrup over low heat. Remove from heat and cool slightly.
3. In a bowl, mix sugar, flour, ginger, cinnamon, and bicarb soda.
4. Add melted butter mixture and egg to dry ingredients. Stir until combined into a dough.
5. Roll teaspoons of dough into balls, place on tray, and flatten slightly with a fork.
6. Bake for 10–12 minutes, or until golden.
7. Cool on a wire rack. They will firm up as they cool.



Sundays

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