

Honey gingernuts

You will need:-

- 110g self raising flour
- 1 teaspoon ground ginger
- 1 teaspoon bicarbonate of soda
- 40g sugar 50g margarine
- 50g or 2 tablespoons honey
- one large or two small baking sheets
- saucepan
- wooden spoon
- mixing bowl
- scales
- teaspoon and tablespoon
- large sieve
- oven gloves
- wire cooling rack

What to do:-

1. First wash your hands.
2. Set the oven temperature to 190°C (gas mark 5): ask an adult to help you.
3. Sift the flour, ginger, and bicarbonate of soda into the mixing bowl.
4. With the help of an adult, melt butter honey and sugar in the saucepan on a low heat.
5. Remove from the heat and pour the melted ingredients over the flour etc. Mix thoroughly to form a stiff paste.
6. Divide the mixture into sixteen pieces about the same size as each other, and roll each piece into a little ball.
7. Lightly grease the baking sheet(S) with oil or margarine
8. Place them on the baking sheet(s),leaving space between because they spread out when heated.
9. Ask an adult help you to put them in the centre part of the oven to cook for 10 to 15 minutes: also ask them to assist in taking them out at the end.
10. Leave your honey gingernuts on a tray to cool for about 8 minutes and then put them on a wire tray to become crisp.