



Ginger Biscuits

Ingredient	10 Portions	50 Portions	100 Portions
Plain Flour	150g	750g	1.5kg
Demerara Sugar	50g	250g	500g
Caster Sugar	50g	250g	500g
Margarine	100g	500g	1kg
Baking Powder	10g	50g	100g
Ginger	2 tsp	2 tbsp	4 tbsp

Key Points

You could double up on this recipe and roll into a large sausage shape to be frozen for future use.

Method

1. Combine all of the ingredients in a planetary mixer on slow
2. Once the dough has come together, turn the machine off – do not over mix
3. Allow to rest in the fridge for 1 hour
4. Roll out thinly and cut into rounds using a cutter
5. Grease baking trays
6. Place the biscuits allowing room for them to spread slightly
7. Cook at 170°C for about 10 minutes or until lightly golden

Allergens Wheat, Milk