

## **CRYSTALLISED GINGER CREAM BISCUITS**

**MAKES 16 - 18 BISCUITS**

### **Ingredients:**

#### **Biscuits:**

175g / 6oz Unsalted Butter

50g / 2oz Icing Sugar

175g / 6oz Plain Flour

50g / 2oz Custard Powder

10ml / 2tsp Ground Ginger

#### **Filling:**

75g / 3oz Icing Sugar

25g / 1oz Butter

25g / 1oz Crystallised Ginger, finely chopped

(If you haven't

got crystallised ginger you could use stem ginger (drained of liquid) or glace ginger or ginger marmalade)

### **Method:**

Put the butter and icing sugar into a bowl and beat together until creamy

Sift the flour with the custard powder and ginger

Add to the creamed butter and sugar and mix to a stiff dough

Take pieces of the dough and form into balls the size of a walnut ( I weighed 11g of mixture to achieve the required results)

Place on a lined baking tray, then press down and flatten with a fork

Bake at 180°C/350°F/160°Fan/Gas Mark 4 for 10-12 minutes until golden brown

Transfer to a wire rack to cool

#### **To make the filling:**

Put the icing sugar and butter into a bowl and beat together until creamy

Add the ginger and use to sandwich the biscuits together