

TRURO SCHOOL COOKERY

GINGER FAIRINGS

Makes 16

225g plain flour
2 teaspoons baking powder
2 teaspoons bi-carbonate of soda
1 tablespoon ground ginger
2 teaspoons mixed spice
100g cold butter
100g caster sugar
4 heaped tablespoons golden syrup



Method

Heat the oven to 180 c/Gas mark 6.

Lightly grease two baking sheets or line them with greaseproof paper.

Sieve the flour, baking powder, bi-carbonate of soda, ginger and mixed spice into a large mixing bowl.

Cut the butter into small pieces and rub into the dry ingredients using the tips of your fingers until the mixture resembles fine breadcrumbs.

Stir in the sugar.

Place the syrup into a small pan until warm.

Carefully tip the warm syrup into the large mixing bowl and stir together with a knife until the mixture comes together to form a sticky dough. You may need to persevere but the dough will come together eventually.

Knead the dough lightly on a clean worktop, then divide the mixture into 16 evenly sized pieces.

Roll each piece into a ball then flatten slightly into a disc.

Place 4 onto each baking tray leaving plenty of room for them to spread, and cook for 10 - 12 minutes until cracked and golden.

Leave to cool for a few minutes before placing onto a cooling rack then repeat with the remaining 8 pieces of dough.

Store the cooled fairings in an airtight container.