

Vegan Gingerbread

Makes 14 - 16 biscuits

Ingredients

100g dairy free margarine
75g dark brown sugar
50g golden syrup
200g self raising flour / gluten free self raising flour
1 teaspoon mixed spice
2 teaspoons ground ginger



Make the dough a few hours before rolling out.

1. In a saucepan melt together the dairy free margarine, dark brown sugar and golden syrup. Leave to cool slightly.
2. Sieve together the self raising flour, mixed spice and ground ginger. Stir into the melted ingredients to form a dough. Leave to cool before rolling out.
3. Preheat oven to 180°C / 350°F / gas mark 4. Line a baking tray with greaseproof paper.
4. Roll out the dough ¼ inch thick. Stamp out biscuits using a cookie cutter. Place on a baking tray.
5. Bake for 8 minutes for small biscuits and 13 - 15 minutes for larger biscuits.
6. Leave on the baking tray to cool. Always bake similar sized biscuits together so they cook at the same time.
7. Decorate as required.