



# Spicy biscuits

**MAKES: 20**

## INGREDIENTS



130 g butter, softened



¼ cup castor sugar



¼ teaspoon ground ginger



¼ teaspoon  
cinnamon



¼ teaspoon  
mixed spice



1 pinch cardamom



1 cup plain flour

Preparation

**15**  
mins

Cooking

**20**  
mins

Serving & Presentation

**5**  
mins

Total time:  
**40 MINUTES**

## METHOD

- 1 Preheat oven to 160°C.
- 2 Cream butter and sugar until light and fluffy.
- 3 Add spices and mix to combine.
- 4 Carefully stir in flour until all ingredients are combined.
- 5 Use your hands to bring the dough together, then roll into a log 30 cm long.
- 6 Wrap in Glad Wrap and refrigerate for 10 minutes or longer.
- 7 Remove the Glad Wrap.
- 8 Cut into even-sized biscuits and put on a lined baking tray. Press each biscuit gently with a fork.
- 9 Bake for 20 minutes or until lightly browned.
- 10 Leave to cool on the tray for 5 minutes, then move to a cooling rack until your biscuits have completely cooled.

## tips & Techniques

Ensure the butter is at room temperature as this makes it easier to work with and softer to beat.

It is important that your biscuits are all the same size.

Give your biscuits time to cool on the tray before moving to the wire cooling rack. This stops them from crumbling when you pick them up.