

Grandmas Gingerbread

Ingredients:

5-5½ Cups S.R. Flour
1 Cup margarine
1 tsp. Salt
3 tsp. Mixed spice
2 tsp. Ginger
1 Cup White Sugar
1¼ cups treacle or molasses
2 Eggs, beaten

Method:

Preheat oven to 190°C (375°F). Thoroughly mix flour, salt and spices. Melt margarine in large saucepan. Cool slightly. Add sugar, treacle and eggs; mix well. Add four cups dry ingredients and mix well.

Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make a firm dough. Roll out on a lightly floured surface to a 5 mm thickness for cut-out biscuits. Unused dough will keep refrigerated for up to a week. Re-use at room temperature.

Makes 40 average sized biscuits.