Gluten Free GINGER COOKIES

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350grs Self-raising flour [gluten free]

Pinch Salt

200grs Caster Sugar

1tsp Ground Ginger

1tsp Bicarb of Soda.

115grs Margarine

90grs Golden Syrup

1large **Egg** beaten and warm

150grs Crystallised ginger coarsely chopped

1. Preheat oven to 160°C.
2. Line a baking sheet with silicon paper or bakers parchment.
3. Sift flour with salt, sugar, ground ginger and Bicarb of Soda.
4. Melt margarine gently with syrup. Cool gently.
5. Pour butter and syrup over the dry ingredients. Add the egg and 2/3 of crystallised ginger. Mix thoroughly.
6. Divide into 30 small balls, place well apart on trays and gently flatten.
7. Press remaining crystallised ginger into flattened balls.
8. Bake 12-15 minutes until light golden in colour.
9. Cool for one minute to allow cookies to firm up. Remove to cooling wire and leave to chill completely.