

Ginger Cookies (Makes 18 cookies)

Ingredients

75g/3oz butter

50g/2oz demerara sugar

2 tablespoons treacle

200g/8oz Low Protein Mix

1 ½ teaspoons ground ginger

½ teaspoon bicarbonate of soda

½ Vitabite chocolate bar, melted to decorate (optional)

Oven temperature 180°C/350°F/Gas Mark 4

Method

1. Melt butter, sugar and treacle in a pan.
2. In a large bowl, mix together Low Protein Mix, ginger and bicarbonate of soda.
3. Pour the melted ingredients over the dry ingredients and mix well.
4. Shape into 18 walnut sized balls and place well apart on a greased baking tray.
5. Bake in a preheated oven for 10 minutes.
6. Allow to cool on a wire rack. Drizzle with melted Vitabite.