



Ginger Biscuits

100g Chilled Butter
50g Light Muscovado Sugar
1 tsp Ginger
150g Loprofin Mix, plus extra for dusting
1 tbsp Golden Syrup
1-2 tbsp Sno-Pro
100g Icing Sugar
1 tbsp Lemon Juice

- Preheat the oven to 150°C/300°F/Gas mark 27.
- Cut the butter into cubes and place in a large mixing bowl with the Loprofin Mix. Using your fingertips, rub the butter into the Loprofin Mix until it resembles fine breadcrumbs. Stir in the sugar and ginger.
- Make a well in the centre, add in the golden syrup and enough Sno-Pro to bring the dough together. If the dough is sticky, add a little extra Loprofin Mix and bring together with clean hands. Chill in the freezer for 5 minutes.
- Transfer the dough to a lightly floured surface and knead for approximately 30 seconds.
- Roll out the dough until its ½cm thick and create shapes using a cookie cutter. Dip the cutter in Loprofin Mix first, so that it does not stick to the dough. Re-roll and lightly knead the trimmings to use the remaining dough.
- Transfer to a baking tray and bake in the preheated oven for 20–25 minutes.
- Allow to cool and firm up on the tray for a few minutes before carefully removing the gingerbread biscuits from the tray and cooling completely on a wire rack.
- To make the water icing, sieve the icing sugar into a bowl and gradually add in lemon juice, half a tsp at a time, to achieve a thick but pourable consistency, similar to thick syrup.
- Once the gingerbread is cool, decorate with the water icing.

