

Crunchy ginger biscuits (makes 12; 25min + cooling)

Adapted from: https://www.bbc.co.uk/food/recipes/ginger_oat_biscuits_41954

For the mixture

50g butter
12g maple syrup (about 2 tsp)

15g semolina
50g granulated sugar (brown is fine)
30g self-raising flour
35g oats
5g ground ginger (1 very heaped teaspoon)

Weigh the butter and syrup into a small saucepan, and the dry ingredients into a separate bowl. Melt the butter and syrup on low heat, mixing well. While it's melting, stir the dry ingredients together thoroughly in their own bowl. Turn off the heat once melted, pour in the dry ingredients, and stir well until combined into a crumbly mixture.

For the manufacture

Heat the oven to 160 degrees (fan) and line two baking trays with greaseproof paper.

Take a teaspoon of the mixture at a time and shape into a rough ball, then press down onto the tray to make a disc about 3cm across and no more than 1cm high. Space well as the biscuits spread to 6-7cm. Any leftover mixture can be squished into the biscuits on the tray.

Bake for 15 minutes.

For the topping (optional)

50g dark chocolate (e.g. Sainsbury 90%)

While the biscuits are cooking, break the chocolate into pieces small enough to fit onto the middle of the biscuit.

Once they are out of the oven, leave for 30-60 seconds and then place the chocolate pieces on top to melt on – the longer you wait before adding the chocolate, the crunchier the biscuit will be. Note that the timing and how much it melts will change with the type and thickness of chocolate you use!