



Candied orange and stem ginger biscuits

Ingredients

- 175g unsalted butter softened
- 85g dark brown sugar
- 1½ tsp ground ginger
- ½ tsp ground cinnamon
- ½ tsp coarsely ground black pepper
- 1 orange, zested and 3-4 tsp juice
- 225g plain flour
- 50g candied orange peel
- 50g stem ginger chopped into small chunks
- 100g icing sugar

Method

Step 1

Start by creaming the butter and brown sugar together using a wooden spoon before adding the ginger, cinnamon, black pepper, lemon zest and flour. Mix to combine before adding the candied orange peel and stem ginger and mixing to a dough.

Step 2

Place the dough onto a floured surface and divide in half. Shape each half into a log approx. 5cm in diameter. Wrap and place in the fridge to chill for 30 mins.

Step 2

Pre-heat the oven to 180C/160C fan/gas 4. Slice chilled biscuit logs into 1cm discs and bake for 12-15 mins, until golden brown. Leave to cool.

Step 3

In a small bowl, mix the icing sugar and orange juice together, you should have a runny consistency. Brush each biscuit with the glaze and decorate with and remaining candied peel. Leave to set.

Step 4

Hold your Go Orange bake sale and see your fundraising totals get a great rise from these delicious biscuits!