



Gingerbread Crinkle Cookies

Sarah's Servings: 15 Sarah's skill: Easy, Baking time: 14 mins

Ingredients

300g plain flour
1 tsp baking powder
150g soft dark brown sugar
1 tsp ground ginger
½ tsp mixed spice
55ml sunflower oil
1 tbsp black treacle
2 large eggs
60g granulated sugar
60g icing sugar, sieved

Method

1. Preheat the oven to 190°C (170°C fan) and line two baking trays with parchment.
2. Put the plain flour, baking powder, dark brown sugar, ground ginger and mixed spice in a large bowl.
3. Add the sunflower oil, black treacle and eggs. Mix until it comes together as a soft dough.
4. Roll into walnut sized balls (approx. 40g).
5. Place the granulated sugar into a small bowl, then place the icing sugar into another small bowl.
6. Roll each ball into the granulated sugar; followed by the icing sugar.
7. Place on the prepared baking trays and bake for 14 minutes.
8. Leave to cool on the baking trays for 10 minutes then transfer to a wire cooling rack to cool completely.