

Ginger hollows (biscuits) makes approx 18



- 2 oz's stork margarine
- 6 oz's castor sugar
- 1 small egg
- 4 1/2 oz's self raising flour
- 1 level tsp dried ginger

Method

1. Cream stork margarine and castor sugar, add the egg.
2. Stir in the flour and dried ginger and knead lightly.
3. Take a piece of the size of a walnut and roll into balls.
5. Place well apart on a baking tray (as these spread out whilst cooking)
6. Bake at 300f or 150c about 25 minutes

