

Recipes:
Kim-Joy's vegan
ginger biscuits





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This delicious biscuit holds its shape when baking and has a lovely balance of warm spices to make you feel cosy and content.

Makes 18-24

225g plain flour

130g organic extra virgin coconut oil
(solid and scoopable)

130g dark brown muscovado sugar

2tbsp ground ginger

3/4tbsp ground cinnamon

1/4tsp ground cloves

2tsp black treacle

Method:

1. Weigh the flour in a large mixing bowl. Add the solid coconut oil, then rub the coconut oil into the flour. Stir in the muscovado sugar, cinnamon, ginger and cloves. Add the treacle and then use your hands to combine the mixture into a ball.
2. Place the ball of dough on a lightly floured surface and roll out to the thickness of a pound coin. Use cutters/templates to cut out desired biscuit shapes, and transfer to a lined baking tray (that you can fit in the fridge)
3. Chill the biscuits for 15 minutes. Preheat the oven to 190°C/170°C fan/Gas mark 3 while you wait.
4. Bake the biscuits for 10-12 minutes, or until the surface is firmer. Let cool for five minutes on the baking tray, before transferring to a wire rack to finish cooling.
5. Decorate with vegan edible icing pens.

Try not to re-roll pastry - this will work the gluten in the flour and will make the resulting biscuits tougher in texture.

Happy baking x

Reg Charity 203644 (England and Wales) and SC037711 (Scotland)

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