

Spicy Cookies

Makes around 25
Prep / cook time: 30 mins



I first baked these cookies with my mum about 45 years ago. I must have made them over 100 times since. They always remind me of home and childhood and of course my mum. I've adjusted the recipe over the years, different amounts of spices, time in the oven. Sometimes they come out softer and sometimes slightly harder. Always good dunked in a cup of tea!

Equipment:

Scales
Mixing Bowl
Sieve
Measuring Spoons
(or tablespoon and teaspoon)
Small Saucepan
Pyrex Bowl
Knife
Pallette Knife
(just in case the cookies stick to the tray)
Baking Trays
Oven Gloves
Cooling Rack

Ingredients:

250g Plain Flour
1 heaped teaspoon (1 hpd tsp) Baking Powder
1 hpd tsp Bicarbonate of Soda
1 hpd tsp Ground Ginger
1 hpd tsp Ground Mixed Spice
1 hpd tsp Ground Cinnamon
125g Margarine
(I like Clover but you could use dairy free like Vitalite which then makes this recipe vegan)
125g Caster Sugar
3 tablespoons (3Tbsp) Golden Syrup
It took me a while to work out the abbreviations in cookery books. Always worth double checking (especially when it involves salt!)



Instructions

1. Wash your hands and pre heat the oven to 200c / 400F Gas Mark 6.

2. Sift the **flour** into the mixing bowl and add the **baking powder, bicarbonate of soda, ginger, mixed spice** and **cinnamon**. 1 heaped teaspoon is approximately 2 level teaspoons if using the measuring spoons. Don't worry about getting it exact and you can adjust the amount of spices depending on what you like.



Instructions (Continued)

3. Rub in the **margarine**. Get your hands in and keep rubbing the flour mix in to the margarine until all the lumps of margarine are gone. A little shake of the bowl will bring lumps to the top.

For more information about this method visit:
[How to rub in butter and flour - BBC Good Food](#)



4. Mix in the **sugar** with a spoon.

5. Measure 3 tablespoons of **golden syrup** in to a Pyrex bowl. Having made it a lot I just do 3 good squeezes as how much you need can vary anyway (see step 6). Put this on top of a saucepan of hot water on the hob on a medium heat until the syrup is quite runny. (This is known as a Bain Marie when you want a gentle heat for example when melting chocolate. A stronger heat could cause the syrup to crystallise).

6. Using a cloth, as the bowl will be hot, pour about half the syrup into the flour / margarine / sugar mix and give it a stir with a knife. I use a knife at this stage as the syrup is hot and a knife is easier to clean. It will be very sticky at this stage. Get your hands in and bring it all together. Keep adding a little more syrup until the mixture has a doughy texture. It should come clean from the bowl into a single ball and not be sticky. If it is sticky just add a little more flour. When I was 7, cooking with my mum, this would be when I'd be eating the mix of my hands (still do, so time to wash hands again).



7. Rub some margarine onto the baking trays so that the cookies won't stick. Pick a lump of the dough and roll into a walnut sized ball and put onto the baking tray. They don't have to be exactly the same size but if they're similar in size they will cook at about the same rate and have a consistent texture. Continue until all the dough is gone. Spread them out as best you can as they will flatten and spread out in the oven. Put in the oven at 200c for 5 mins.

8. After 5 mins turn the oven down to 190c and cook for a further 4 mins. This timing and temperature works for my oven and gives the texture I like. Experiment with slightly longer or shorter times. Longer will give a crunchier cookie that will be hard on the outside but still soft on the inside. I swap the trays over (top to bottom) and turn them round to get a consistent bake but with a fan oven this shouldn't be necessary.



9. After cooking let them cool on the tray initially before moving them onto a cooling rack. If they are sticking a little bit, a gentle twist should release them but failing that use a flat knife to get underneath. Enjoy still warm with a cup of tea or coffee and if there are any left store in an airtight box.