

Old-Fashioned Ginger Biscuits That Crack Just Right - Grandma's Best Recipe

crackly-topped, golden-brown biscuits



OVEN
356°F

TIME
15 min

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INGREDIENTS

- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 2 tablespoons ground ginger
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon bicarbonate of soda (baking soda)
- 1 cup sugar
- 250g margarine or butter (at room temperature)
- $\frac{3}{4}$ cup golden syrup or honey

Baking Method: Step-by-Step:

Preheat oven to 180°C (356°F). Prepare a baking sheet lined with parchment paper.

In a large bowl, sift together the flour, baking powder, cinnamon, ginger, salt, and bicarbonate of soda.

Add sugar to the dry mix and stir to combine.

Rub in the margarine or butter using your fingertips until the mixture resembles coarse breadcrumbs.

Add the golden syrup (or honey) and mix gently until a dough forms. Do not overmix-this helps keep the biscuits tender.

Use an ice cream scoop or deep spoon to portion the dough. Roll each portion into a ball.

Place balls spaced apart on the prepared baking tray and bake for 12-15 minutes, or until golden brown and cracked on top.

Let cool on the tray for 5 minutes before transferring to a wire rack.

Tips for Perfect Ginger Biscuits:

Room-temp margarine or butter is key-it blends more evenly and gives a better crumb.

Don't skip the bicarbonate of soda-it reacts with the syrup to give the biscuits their signature crack.

Keep dough balls uniform for even baking.

Store in an airtight container to maintain crispness for up to a week.

Serving Suggestions:

A mug of hot tea or Classic Hot Chocolate

A scoop of vanilla ice cream for a warm-cold contrast

Or dipped halfway in dark chocolate for a modern twist

Storage & Freezing:

Room Temp: Store in a sealed tin or airtight container for up to 7 days.

Freeze: Freeze dough balls before baking, or freeze the baked biscuits for up to 2 months. Reheat in a warm oven to crisp them up again.

More Cookies You'll Love:

Chocolate Chip Cookie Dough Brownie Bombs - rich, gooey layers of sweet indulgence.

Old-School No-Bake Cookies - ready in minutes, loved for decades.

Chocolate Chip Cookie Bites - mini, chewy, and dangerously poppable.

Final Thoughts:

DIRECTIONS

1. Preheat oven to 180°C (356°F). Prepare a baking sheet lined with parchment paper.
2. In a large bowl, sift together the flour, baking powder, cinnamon, ginger, salt, and bicarbonate of soda.
3. Add sugar to the dry mix and stir to combine.
4. Rub in the margarine or butter using your fingertips until the mixture resembles coarse breadcrumbs.
5. Add the golden syrup (or honey) and mix gently until a dough forms. Do not overmix-this helps keep the biscuits tender.
6. Use an ice cream scoop or deep spoon to portion the dough. Roll each portion into a ball.
7. Place balls spaced apart on the prepared baking tray and bake for 12-15 minutes, or until golden brown and cracked on top.
8. Let cool on the tray for 5 minutes before transferring to a wire rack.
9. Tips for Perfect Ginger Biscuits: Room-temp margarine or butter is key-it blends more evenly and gives a better crumb.
10. Don't skip the bicarbonate of soda-it reacts with the syrup to give the biscuits their signature crack.
11. Keep dough balls uniform for even baking.
12. Store in an airtight container to maintain crispness for up to a week.
13. Serving Suggestions: These biscuits are delightful on their own, but even better with:
14. A mug of hot tea or : Classic Hot Chocolate
15. A scoop of vanilla ice cream for a warm-cold contrast

16. Or dipped halfway in dark chocolate for a modern twist
17. They also make a thoughtful holiday cookie box addition, nestled next to festive treats like these Rainbow Sprinkle Cookies or Easter Cookies Everyone Will Be Talking About.
18. Storage & Freezing: Room Temp: Store in a sealed tin or airtight container for up to 7 days.
19. Freeze: Freeze dough balls before baking, or freeze the baked biscuits for up to 2 months. Reheat in a warm oven to crisp them up again.
20. More Cookies You'll Love: Craving more nostalgic or playful bakes? Try:
21. Chocolate : Chip Cookie Dough Brownie Bombs - rich, gooey layers of sweet indulgence.
22. Old-: School No-Bake Cookies - ready in minutes, loved for decades.
23. Chocolate : Chip Cookie Bites - mini, chewy, and dangerously poppable.
24. Final Thoughts: Simple, spiced, and a little crackly on top-these ginger biscuits are the definition of home-baked comfort. They're proof that timeless recipes never go out of style and that sometimes, Grandma really does know best.
25. Bake a batch, share with someone you love, and if they crack just right... you'll know you nailed it.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-ginger-biscuits-that-crack-just-right-grandmas-best-recipe/>