

Spice bikkies

300g Emulsified fat (butter replacement) 2T ground flaxseed soaked in 1/4 C water, weigh in 250 g coconut oil, warm til almost melty, whisk to emulsify

340 g sugar, as soft and dark as possible ideally soft brown plus muscavado, or use plain with a bit of treacle or molasses

1t salt

1/4 t citric acid, or use 1t vinegar in water above

7 t spice mix (or more) 4t cinnamon 1&1/2 t nutmeg 1/2t ginger 1/2 t cardamom 1/2 t all spice, substitute as necessary

whisk like mad = creamed

add 2 & 1/3 C flour

1t baking soda sifted

mix to dough. rest, roll out about 4 mm thick, cut out, maybe chill.

bake 160 degrees 9 minutes

optional ice top layer, sprinkle with imitation jelly crystals

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