

30 minutes

Makes 16

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Ingredients:

- ½ cup (80g) Sweetly sugar substitute (you can use castor sugar too)
- ½ cup (125g) butter
- 1 extra-large egg, whisked
- 1 tsp (5ml) vanilla essence
- 1½ cups (165g) oat flour or cake flour
- 1 tsp (5ml) ground cinnamon
- 2 tsp (10ml) ground ginger
- 1 tsp (5ml) baking powder
- Pinch salt

Method:

1. Preheat oven to 180°C and grease a large baking tray.
2. Cream Sweetly natural sweetener (or castor sugar if you prefer) and butter until smooth.
3. Add egg and vanilla, then mix well.
4. Stir in remaining dry ingredients and mix well to create a dough.
5. Roll dough into walnut-sized balls.
6. Place on a baking tray and flatten with a fork.
7. Bake for 10 minutes or until golden.
8. Cool and serve, or store in an airtight container for up to two weeks.

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