**INGREDIENTS**

- 350 g of flour
- 1 tsp ground ginger
- 125 g of sugar
- 125g of butter
- 1 egg
- 1 tsp ground cinnamon
- 175g soft brown sugar

**DIRECTIONS**

- Mix the flour, the ginger and the cinnamon.
- Add the butter. Beat the egg. Blend until the mix looks like breadcrumbs.
- Roll the dough on 0.5 cm high and then, cut it with a punch.
- Heat the oven to 180°C and bake 10-12 minutes.

**HELP !**

dough = pâte  
roll= étaler avec un rouleau à pâtisserie  
cinnamon = cannelle  
ground ginger = gingembre moulu  
breadcrumbs = chapelure  
punch = emporte-pièce