

Mary Berry's Ginger Oat Crunch Biscuit recipe for Class 92 (section 5) of the Horticultural Show, 15th August 2026

Please use this recipe as the basis for your oat biscuits, but feel free to play with the flavours and put your own spin on it (just let the judges know on a card what your variations are when you place your entries). 3 biscuits required, as uniform as possible. Good luck!

https://www.bbc.co.uk/food/recipes/ginger_oat_biscuits_41954

Ingredients

- 150g/5½oz **butter**, diced if cold
- 1 tbsp **golden syrup** (see recipe tip below)
- 175g/6oz granulated **sugar**
- 75g/2½oz **self-raising flour**
- 50g/1¾oz **semolina**
- 100g/3½oz porridge **oats** (standard or jumbo)
- 2 tsp **ground ginger**

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Line 3–4 baking trays with baking paper or silicone baking mats, or line 2 trays and cook in batches.
2. Measure the butter, golden syrup and sugar into a large saucepan. Heat gently until the sugar is dissolved and everything is well combined.
3. Remove from the heat and add the flour, semolina, oats and ginger. Stir until well incorporated, then tip onto a baking tray, flatten out and leave to cool for 10 minutes.
4. Scoop up teaspoonfuls of the mixture (which will be quite crumbly and buttery) and roll into 36 little balls. Place on the prepared baking trays, well-spaced apart and push down slightly to flatten. Bake for about 15 minutes, or until lightly golden-brown.
5. Leave to cool on the baking trays, then store in an airtight container when completely cold.

Recipe tips

Coat your spoon in a little oil before measuring the syrup – it will slip off easily and give a more accurate measurement. Silicone baking mats are a great alternative to baking paper – the biscuits slide off easily and the mats can be washed and used again.

The mixture spreads out to give very thin, crisp biscuits, so they need to be spaced well apart on the baking trays.

These can be made ahead and stored in an airtight container for up to 3 days. Freeze the cooked biscuits for up to 3 months. The uncooked dough also freezes well.

