

VICTORIAN GINGERBREAD BISCUITS

Biscuits de Pain d'Épices Blancs à la Victorienne

Source: The Gilded Table – December Edition

Adapted from Mrs. Beeton's Book of Household Management



Prep Time: 15 min | **Cook Time:** 15-18 min | **Yield:** 8 scones

Recipe Description

These Victorian gingerbread biscuits are soft, pale, and delicately spiced — a quieter cousin to darker, molasses-heavy gingerbreads. Inspired by Mrs. Beeton's household receipts, they rely on gentle warmth from ginger and spice rather than richness, making them especially suited to afternoon tea. Simple, comforting, and refined, they reflect the restrained sweetness of the Victorian tea table..

Ingredients

Dry Ingredients

- 2 cups all-purpose flour
- 1 teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground nutmeg (*optional, period-appropriate*)
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- Pinch of salt
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{3}{4}$ cup granulated sugar
- 1 large egg
- 2 tablespoons milk
- Zest of $\frac{1}{2}$ lemon (*traditional and optional*)



Where recipes read like love letters.

Instructions

- 1. Prepare the oven:** Preheat oven to 350°F (175°C). Line a shallow baking tin or sheet with parchment.
- 2. Mix dry ingredients:** In a bowl, whisk together flour, ginger, nutmeg (if using), baking powder, baking soda, and salt.
- 3. Cream butter and sugar:** Beat butter and sugar until light and pale. Add egg and beat well.
- 4. Combine:** Stir in milk and lemon zest. Add dry ingredients gradually, mixing to a soft, spreadable dough.
- 5. Bake:** Spread batter evenly in the prepared tin, smoothing the top. Bake 20–25 minutes, until lightly golden and set.
- 6. Cool and cut:** Allow to cool slightly, then cut into squares or fingers. Cool completely before serving.

Notes

- Traditionally served **plain**
- Optional light dusting of powdered sugar for Christmas
- Excellent with tea, mulled wine, or milk
- Keeps well in a tin for several days