

Rakusen's of Yorkshire Ginger Biscuits: heat, dunking and cheese

From the teas.co.uk wiki

Rakusen's of Yorkshire Ginger Biscuits: heat, dunking and cheese, in summary: A hard, dark-baked ginger biscuit from the Leeds matzo house. The warmth builds slowly, the bake adds a caramel edge, and it takes a two-second dunk in strong black tea before the middle gives way.

Last reviewed by the teas.co.uk team in September 2026.

The most useful thing to know about a ginger biscuit is that its heat is cumulative: the first is gentle and the third is noticeably warmer. Rakusen's version is the hard, snapping style, which also makes it one of the better dunkers in the tin, provided you keep an eye on the clock.

Why the ginger arrives late

Rakusen's names wheat flour and ground ginger as the backbone of this biscuit, and dried ginger gives warmth rather than the bright, perfumed bite of fresh root. The order matters. Sweetness registers first, and the heat turns up a moment later, low in the throat, growing a little with every biscuit. That is why one feels mild and three feel properly warming.

The other half of the flavour comes from the oven. A sugar-rich dough baked until it is dark develops a treacly, caramelised note on its surface that the raw dough never had. That toasted sweetness is what stops a ginger biscuit tasting merely sugary, and it is the part a quick [dunk](#) brings forward, because the surface is what meets the tea.

Two seconds in the mug, and no longer

This is the hard, dry kind of ginger biscuit, not the soft and chewy cookie, and that decides how it handles a hot drink. Because the crumb is brittle and open, a two-second dunk softens the outside, warms the caramel and leaves the centre firm. Push it to four and the biscuit usually ends up at the bottom of the mug. Hold it by one end and count.

Choose the drink to match. A strong [black tea](#) is the classic partner: its tannin stands up to a sugar-heavy bake, and a malty base settles comfortably beneath the spice, so an [Assam](#) or a strong breakfast blend both do the job. Anyone who likes more fire can double the ginger with a ginger [chai](#), and a dark-roast espresso handles the heat just as well.

Cheese, cheesecake and the rest of the Rakusen's shelf

Yorkshire has long paired warm ginger with sharp [cheese](#), a habit much of the rest of the country has never picked up. Try a crumbly Wensleydale or another tangy white cheese on one of these: the spice cuts through the richness just as it does when ginger cake meets cheese. The biscuit also crushes into even crumbs for a cheesecake base, and the spice suits a lemon or rhubarb filling.

Within the Rakusen's range we sell, this is the tea-time line. The flame-baked matzos are savoury carriers for toppings and the dark [chocolate](#) digestive leans towards coffee, so the ginger biscuit is the one for the teapot. At 150g, the pack is sized for everyday use rather than for filling a tin. Keep it sealed between sittings and away from the kettle, since damp takes the snap long before age does.

The packs we stock

- [Rakusen's of Yorkshire Ginger Biscuits, 150g](#) (barcode 5010112006680)

What to drink with it

- [Twinings Strong English Breakfast 120 Plant-Based, 375g](#): A strong [English breakfast](#) with enough tannin and malt to meet the caramel and carry a two-second dunk.
- [Tea India Ginger Chai, 40 Tea Bags 100g](#): For anyone who wants more heat: the ginger in the cup and the ginger in the biscuit build on each other.
- [Starbucks Espresso Roast by NESPRESSO Coffee, Dark Roast, Box of 36, 198g](#): A dark-roast espresso whose bitterness squares up to the spice, for the after-lunch biscuit.
- [Good Earth Rooibos Chai, 15 Tea Bags 34.5g](#): A spiced rooibos chai that echoes the warmth of the biscuit on a softer, rounder base.

Elsewhere in the Rakusen's range

- [Rakusen's Digestive Biscuits - Dark Chocolate, 200g](#)

The full range is on the [Rakusen's brand page](#).

FAQ

Are Rakusen's ginger biscuits hard or soft? Hard. They are the dry, snapping style, baked dark enough that the sugar turns faintly treacly, rather than a soft, chewy ginger cookie.

How long should you dunk a ginger biscuit? About two seconds in a hot, strong tea. That softens the surface and keeps the middle whole; double it and you will be fishing for crumbs.

Why does the third biscuit taste hotter than the first? Ground ginger's warmth lingers and stacks up rather than clearing between bites, so each biscuit starts where the last one left off.

What cheese goes with ginger biscuits? Something sharp and crumbly, such as Wensleydale. The spice cuts through the richness of the cheese, and it is a pairing Yorkshire has enjoyed for a long time.

Do Rakusen's ginger biscuits contain wheat? Yes. Rakusen's lists wheat flour in these biscuits. Check the pack for the full allergen and ingredient information before buying.

Curator's note: Keep a few back for a wedge of Wensleydale after supper. The ginger does more against sharp cheese than it ever does against sugar. Lee, teas.co.uk, Tunbridge Wells.

In short: Rakusen's of Yorkshire Ginger Biscuits: heat, dunking and cheese

Field	Detail
Brand	Rakusen's
Packs we stock	150g
Category	Biscuits
Dunkable	Yes, about two seconds
Best with	A strong black tea, or sharp Wensleydale
Occasion	Elevenes and the cheese board

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- [Tea and Biscuits](#)
- [Biscuit Dunking Physics: The Real Science](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
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