

Yummy Gingerbread

The recipe is from Tunde Dugantsi, The Gingerbread Artist.



PREP TIME

1 d 1 hr



INGREDIENTS

- 500 g 4 cup flour
- 100 g 1 cup confectioner's sugar
- 2 eggs
- 1/4 cup half stick butter
- 3/4 cup honey
- 2 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves

INSTRUCTIONS

1. Melt the honey with the butter, then add all the remaining ingredients. Mix them well together then cover with a plastic wrap and **refrigerate overnight**. Keep refrigerated until you are ready to bake it.
2. Preheat oven to 350F.
3. Generously flour the surface you will work on. If you do this you will not need parchment paper.
4. Roll the dough about 1/8 inch thin. A fondant rolling pin with rolling pin guide rings is a helpful tool.
5. Cut out the desired shapes.
6. Put the cookies on a non-stick cookie sheet, about 1 inch apart. (I usually rotate 4 cookie sheets while baking).
7. Bake cookies for about 8 minutes or until ready. They are still a little soft when you remove them.
8. Cut the holes for candle holders while still soft.
9. Cool cookies on a cooling rack.
10. Store your cookies in a cool dry place. I like to use tin boxes to store my cookies until I decorate them.
11. After decorating the cookies, wrap them in cello bags.

