



CHRISTMAS 2022

GINGER BREAD COOKIES.

INGREDIENTS

Ginger bread

½ cup (110 g)	butter
⅓ cup (80 g)	sugar (brown)
½ cup (170 g)	honey
2 ½ cups (400 g)	wheat flour
1 teaspoon	baking soda
1 ½ teaspoon	baking powder
1 tablespoon	gingerbread spice
1 medium	egg

Decoration

1	egg white
1 teaspoon	lemon juice
1 cup (200 g)	icing sugar



PREPARATION

1. Heat the butter, sugar and honey in a saucepan and stir until the sugar has dissolved. Allow to cool slightly.
2. Mix all the dry ingredients in a bowl. Add the butter-sugar mixture and the egg and knead into a smooth dough. Cover the dough with plastic wrap and chill for approx. 1 hour.
3. Preheat the oven to 180° upper and lower heat. Remove the gingerbread dough from the fridge in batches and roll out thinly. Cut out the biscuits and place them on a baking tray lined with baking paper.
4. Bake the biscuits for approx. 10 - 15 minutes. Leave to cool.
5. To decorate for the glaze, beat the egg whites until semi-stiff. Add the lemon juice and continue beating. Gradually add the sifted icing sugar to the stiff egg whites and keep beating until the mixture is nice and shiny with peaks. Place in a freezer bag and cut a very small hole in it. Decorate the gingerbread with it and leave to dry.

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