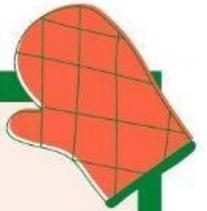




Gingerbread cookies



Ingredients:

- 10 tablespoons of
- 1 cup of
- 1/2 cup of
- 1
- 3 and 1/2 cup of
- 2 teaspoons of ground
- 1 teaspoon of ground
- 1/2 teaspoon of ground



ginger

butter

egg

honey

cinnamon

sugar

flour

cloves

Put the dough into the fridge for 3 hours.

Roll it with the rolling pin. Cut the dough into shapes with the cookie cutter.

Bake cookies for 9-10 minutes. When the cookies are cold, decorate them with icing.

Preheat the oven to 180 Celsius degrees. Line baking sheets with parchment paper.

In a bowl, whisk flour, ginger, cinnamon, and cloves. Add the wet ingredients and mix them.



Recipe



1

Mix the butter, honey, and sugar together. Beat in the egg and mix for 5 minutes.

2

3

4

5

6