

GINGERBREAD MAN

CHRISTMAS RECIPES



Ingredients (For 4 people)

- 400 g wheat flour
- 7 g baking powder
- 3 g sodium bicarbonate
- 1 pinch of salt
- 1.5 tsp ground cinnamon
- 1 tsp four spice mixture (ginger, pepper, nutmeg, cloves)
- ½ tsp ground ginger
- 120 g butter
- 100 g brown sugar
- 1 packet vanilla sugar
- 100 g molasses
- 1 egg

Preparation:

Beat the softened butter with the sugar, vanilla sugar, molasses and salt, and then add the egg.

Mix the flour with the baking powder, sodium bicarbonate and spices.

Gradually incorporate the flour mixture into the butter mixture using a spatula, then the hands. The dough must not be sticky; add flour if necessary.

Preheat the oven to 180°C.

Roll out the biscuit dough to a thickness of 3 mm on a floured work surface using a rolling pin.

Cut out shapes using a gingerbread man cookie cutter.

Bake for approximately 8 to 10 minutes.

Leave to cool, then decorate with icing.

