



Gingerbread cookies

20'
Hands on

30"
Hands off

12'
Cook Time

30-40
Portion(s)

2
Difficulty



Method

For the gingerbread cookies

- In a bowl, add the flour, cinnamon, baking powder, cloves, baking soda, ginger, pepper, salt, and mix with a spoon. Set aside.
- In a mixer's bowl, add the butter, the sugar, and beat with the whisk attachment at high speed for 5-6 minutes, until the mixture becomes fluffy.
- When necessary, stop the mixer, and with a [silicone spatula with wooden handle](#), scrape down the sides of the bowl. Then, keep beating.
- Add one egg, and as soon as it is incorporated, add the next one. Lastly, add the honey and beat until the ingredients are homogenized.
- Then, add the mixture of the solid ingredients and beat at low speed for 1-2 minutes.
- Remove the bowl from the mixer and with your hands, knead the dough for a while. Cut into four even pieces, fold each one separately in parchment paper, and refrigerate them for 1-2 hours.
- Preheat the oven to 180° C (356° F) set to fan.
- Remove one dough piece from the refrigerator, and transfer it onto a floured surface. Dust the dough with flour and with a [rolling pin](#), roll it out until it is 1-2 mm thick.
- With [Christmas cookie cutters](#), shape the cookies and transfer them onto a baking pan lined with parchment paper.
- Bake for 10-12 minutes. Remove and allow 30 minutes for them to cool. When you remove from the oven, they will still be soft. For as long as they are cooling, they will become harder and crispier.
- Follow the same process for all of the dough pieces.

For the royal icing

- In a mixer's bowl, add the egg whites and beat for 1-2 minutes until they become a meringue.
- Add the icing sugar, after having it sifted, the lemon juice, and keep beating for 1-2 minutes.
- Divide the mixture into three bowls, and add, in the first one, the [red food coloring paste](#), in the second the [green](#) one, and mix. Leave the third one white.
- Place each mixture into a [pastry bag](#) and decorate the cookies with any kind of [Christmas candy](#) that you like.
- Sprinkle with the [Christmas toppings](#), let them dry, and serve.

Tip

You can find the pastry tools for these cookies [here](#)!

Ingredients

For the gingerbread cookies

- 900 g all-purpose flour
- 2 tablespoon(s) cinnamon
- 1/2 teaspoon(s) baking powder
- 1 tablespoon(s) cloves
- 1 teaspoon(s) baking soda
- 2 tablespoon(s) ginger, powder
- 1 teaspoon(s) pepper
- 1 teaspoon(s) salt
- 225 g butter, room temperature
- 200 g brown sugar
- 2 eggs, medium
- 300 g honey

For the royal icing

- 2 egg whites, from medium eggs
- 480 g icing sugar
- 35 g lemon juice
- 1/2 teaspoon(s) [red food coloring paste](#)
- 1/2 teaspoon(s) [green food coloring paste](#)

Διατροφικός πίνακας

Nutrition information per portion

169 Calories (kcal)	5.2 Total Fat (g)	3.1 Saturated Fat (g)	27.0 Total Carbs (g)
8%	7%	16%	10%
11.0 Sugars (g)	2.7 Protein (g)	1.1 Fibre (g)	0.23 Sodium (g)
12%	5%	4%	4%