









GINGERBREAD MAN RECIPE



This is what we will need for our delicious gingerbread men cookies / biscuits
(some of you may prefer a single, but giant gingerbread man!)

Ingredients:

	5 Tablespoons (1/3 cup; 70 g) butter (take it out of the fridge one hour before class)
	1/2 cup (100g) light or dark brown sugar
	3 tablespoons of honey
	1 small egg , at room temperature
	1/2 teaspoon pure vanilla extract (optional)
	1 and 3/4 cup (220g) flour

	1/2 teaspoon baking soda or baking powder
	1/4 teaspoon salt
 <p>but in powder!</p>	1 Teaspoon ground ginger (yes, absolutely, a teaspoon! Otherwise, it won't taste like ginger!) 
 <p>but in powder!</p>	1 Teaspoon ground cinnamon 
 <p>but in powder!</p>	1/4 teaspoon ground cloves 
	Optional for decoration: decorating icing / decorating sugar

Utensils:

2 bowls, a wooden spoon, measuring cups OR scales, a cooling rack, parchment paper, cling film, measuring spoons:



And a baking tray of course!



Instructions:

1. In bowl # 1, beat the butter with a wooden spoon until it is creamy and smooth.

2. Add the sugar and honey, and beat again until perfectly combined.
3. Add the vanilla (optional) and the egg, and beat again!
4. In bowl # 2, mix flour, baking soda, salt, ground ginger, cinnamon and cloves until combined.
5. Now, pour bowl # 2 into bowl # 1 and stir with your wooden spoon until perfectly combined. The dough (= *the mix you prepared*) will be a bit sticky but it is ok.
6. Now place it in cling film and roll out. It should look like this:



7. Now put it in the fridge until tonight. Prepare your baking tray with parchment paper.
8. When your parents come home in the evening, you can start cutting your cookies with cookie cutters (star, Christmas tree, gingerbread man) or, if you want one single but giant gingerbread man, you can use a knife to shape your giant cookie!



Recommendations: 1/ When you take your dough out of the fridge, start working on it **immediately** because it is very hot here, so you need to work fast! 2/ Place it on your parchment paper **before** cutting the cookies, it will be easier for you. 3/ When your shapes are ready, put them back in the fridge for 15 minutes (and you can create other basic shapes with the leftovers).

9. Preheat the oven to 350°F (180°C). Bake for approximately 10-12 minutes (it depends on your oven and on the size of your cookies). The longer you bake the

cookies, the crunchier they will be. If you prefer soft cookies, then 8-10 minutes should be enough.

10. When your cookies are baked, place them on the cooling rack and when they are cold, you can start decorating them.



And then... enjoy with your family and friends !!!

