



Ginger Cookies

🕒 40–50 Min   

Preparation

- 1 Beat two whole eggs with 180 grams of fine sugar until foamy, then add 20 grams of finely ground ginger and a tiny pinch of salt.
- 2 Meanwhile, sift together 200 grams of coarse wheat flour and half a sachet of baking powder, then add this to the beaten egg mixture.
- 3 Turn the dough out onto a floured surface, knead it very lightly until smooth, then roll it out on a well-floured board to the thickness of a ruler.
- 4 Using a gingerbread cutter, cut out cookie shapes from the dough and place them side-by-side on a lightly greased and floured baking sheet.
- 5 Put the ginger cookies in a cool, well ventilated place for 3 to 4 hours to allow the surface to dry out slightly.
- 6 Place the baking sheet in a warm oven and bake the ginger cookies until golden, then reduce the heat and allow them to cook a little longer.
- 7 Allow to cool, then store in a dry place.

Ingredients 6 Portions

♦ = Kotányi Produkte

2	Eggs
180 g	Sugar, fine
200 g	Flour, coarse
0.5 pkg.	Baking powder
20 g	♦ Ginger, Ground
1 pinch	♦ Sea Salt, Coarse

