



Honey gingerbread

⌚ 40–50 Min   

Preparation

- 1 Add the flour, sugar, baking soda and Honey Gingerbread Seasoning Mix.
- 2 Then add the eggs and honey.
- 3 Cover with saran wrap and leave to rest for half an hour.
- 4 Sprinkle flour over the work surface and roll the dough out to a height of around 1 cm.
- 5 Cut out the gingerbread cookies and place on a baking sheet lined with baking parchment, glaze with milk and bake for around 7–8 minutes at 175°C (347°F).

HINT: The gingerbread cookies will soften when left for a few days in an airtight tin.

Ingredients

♦ = Kotányi Produkte

500 g	Rye flour
125 g	Granulated sugar
125 g	Honey
3	Eggs
3 tsp.	♦ Baking Soda
2 tbsp.	♦ Honey Gingerbread Seasoning Mix
	Small amount of milk for glazing

