

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

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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