



Christmas is quite nostalgic time for me. It brings many wonderful memories of my family. One of best is me helping my grandma (among with my grandpa) to prepare the whole jar of gingerbread cookies which lasted for the whole month of December. This time of the year cannot be complete without making them. Make them with me and they will perfume your home with the scent of the season (:

Ingredients:

3 and 2/3 cups (55 grams) all purpose flour (+ some more for dusting)
30 grams honey
12 grams unsalted butter
1 medium egg

2 tsp baking soda
1 cup (10 grams) of powdered sugar
2 tsp cocoa powder (optional)
½ tsp cinnamon
½ tsp ginger
½ tsp cardammon
¼ tsp nutmeg
¼ tsp cloves
¼ tsp allspice
1/8 tsp black pepper
1-2 tsp orange zest

Directions:

You need ground cloves, allspice and black pepper. Best way to do it is to use the coffee grinder.

Next-warm up the butter and in a large bowl, whisk together all ingredients. Use your hands to knead the dough (do not overwork it). It should be slightly sticky and break apart easily, but shouldn't stick to your hands.

Preheat the oven to 350 degrees F. Line the baking sheets with parchment paper.

Place the dough on a lightly flour-dusted work surface. Roll it into a 1/4-inch-thick round (not thinner than 2-3 mm). You may need to flip and flour the dough lightly a few times while rolling it out to keep it from sticking. Use any cookie cutter to cut out the cookies, and transfer them to the prepared baking sheets. Remember to leave some space between the cookies.

Bake for about 8-10 minutes at 355 °F (180 ° C)

Remove from the oven and place the baking sheets on wire racks to cool for few minutes.

If desired you can decorate them with chocolate glaze or icing.

Cookies can be stored at room temperature, tightly covered (in sealed container) for up to several months.

They will be hard right after baking, but will soften within days. It is best to bake them few weeks before Christmas and decorate just few days before eating.

Enjoy! Smacznego!



