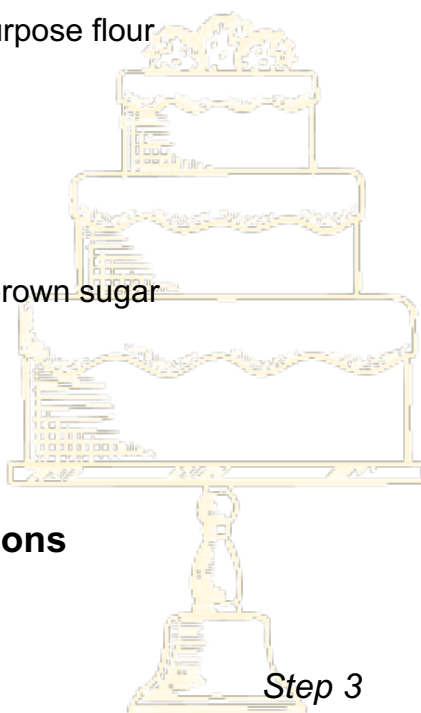


Gingerbread cookies (Biscuits en pain d'épices)

Servings Around 25 cookies	Prep time : 15min	Cook time : 10min	Resting time : 1h
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Ingredients

- **2 + 1/2 cup (500g)** of all-purpose flour
- **1 tsp** of baking soda
- **2 tsp** of cinnamon
- **1 + 1/2 tsp** of allspice
- **1/2 tsp** of ginger
- **1/4 tsp** of nutmeg
- **A pinch** of salt
- **1/2 cup + 1 tbs (110g)** of brown sugar
- **7 tbs (100g)** of butter
- **2 + 1/2 tbs (50g)** of honey
- **1 egg**



Step by Step instructions

Step 1

Pour in a mixing bowl the flour, the baking soda, the salt and all the spices. Stir quickly and place aside.

In a sauce pan, pour your honey, the brown sugar and put it on the heat.

Let it cook until your sugar and butter melt completely and your mix begin to create large bubbles.

Step 2

Pour your honey mix in your flour and stir with a spatula. Not mix directly with your hands for the moment, the honey is really hot don't burn yourself.

When you begin to have a "dough", add the egg and continue to stir.

Step 3

When your mix is cooler, take it off from the mixing bowl and continue with your hands directly on the worktop until you form a nice dough.

Place it in some plastic wrap and let it cool for one hour.

Step 4 BY CHARLOTTE

When it's cool, preheat your oven at 180°C (356°F). Flour your worktop and spread your dough with a rolling pin.

Take some Christmas cookies cutter and create your cookies. Then, place them on a baking paper and bake them for 10 min.

Let's cool completely before decorate or eat them just like that !