



## Ingredients

For the Cookies:

- 107 g butter
- 107 g sugar
- 107 g honey or molasses
- 300 g flour
- 3 g baking soda
- 2 g ground cinnamon
- 2 g ground ginger
- 1 g salt
- 1 g ground cloves
- 45 g milk

For the Royal Icing for

Decoration:

- 23 g egg whites
- 125 g icing sugar
- 2–3 drops lemon juice

## Gingerbread cookies

 50 pz approx

 Preparation time: 20 minutes  
Cooking time: 13 minutes

## REALIZATION

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1. For the dough in a saucepan, combine butter, sugar, and honey (or molasses).
2. Heat the mixture and bring it just to a boil, stirring until the sugar dissolves.
3. Remove from heat.
4. Immediately add the sifted flour, baking soda, spices, and salt.
5. Stir with a spatula or wooden spoon until the mixture becomes smooth and uniform.
6. Add the milk and mix again until fully incorporated.
7. Let the dough cool to room temperature.
8. Transfer the dough into a bowl.
9. Cover with plastic wrap.
10. Refrigerate for at least 8 hours or overnight.
11. This step is essential for flavor and for the dough to firm up.
12. Preheat the oven to 180°C.
13. Roll out the dough to your desired thickness (3–5 mm).
14. Cut out shapes using cookie cutters (gingerbread men, stars, hearts, etc.).
15. Place the cookies on a baking tray lined with parchment paper.
16. Bake at 180°C for 8–12 minutes, depending on thickness and size.
17. Thinner cookies = crispier, Thicker cookies = softer.
18. Let the cookies cool completely before decorating.
19. For the royal Icing place egg whites in a bowl, add the icing sugar gradually while mixing with a whisk.
20. Add 2–3 drops of lemon juice to stabilize the icing.
21. Mix until smooth, shiny, and slightly thick.
22. Transfer icing into a piping bag.
23. Decorate cookies as desired: lines, dots, borders, patterns.
24. Let the icing dry completely before storing.
25. Enjoy!