





## GINGERBREAD MAN BISCUITS RECIPE

Ingredients	
<ul style="list-style-type: none"><li>- 200g soft butter</li><li>- 200g honey</li><li>- 100g sugar</li><li>- 2 eggs</li><li>- 700g flour</li><li>- 2 teaspoons yeast (baking powder)</li><li>- 4 teaspoons 4 spices</li></ul>	
Cooking tools	
<ul style="list-style-type: none"><li>- Mixing bowls</li><li>- Tablespoons and teaspoons</li><li>- Rolling pin</li><li>- Baking tray</li><li>- Cookie shaper</li></ul>	

### METHOD :

1. In a bowl, **put** the butter, the sugar, the honey, the eggs at last and **mix**.  
In another bowl, **mix** the flour, the yeast and the spices.
2. **Add** the second mix to the first one with a tablespoon. **Mix** well all the ingredients with your hands until they **form a dough**.
3. **Place** the dough in the fridge for 30 min.
4. **Roll out** the dough and **cut out** the gingerbread men with a cookie shaper.
5. **Put** the gingerbread men on a baking tray **in the oven** at 180°C and **bake** for 10-15 minutes.  
You can **decorate** the biscuits with some icing (mix 2 egg whites with 600g of icing sugar) and chocolate chips or candies.



## GINGERBREAD MEN PATTERNS

