Christmas cookies, gingerbread man



Consejo del chef

Cooking is one of the better things to do together with others. This cookie recipe will help you to have fun and join in with the people you love the most.

Raciones para 4

- ❏ 140 g
  Unsalted butter
- ❏ 50 g
  Brown sugar
- ❏ 75 g
  Molasses or cane honey
- ❏ 1
  Egg
- ❏
  Ground ginger
- ❏
  Ground cinnamon
- ❏
  Nutmeg
- ❏
  Sodium bicarbonate
- ❏
  Salt
- ❏ 300 g
  Pastry flour
- ❏ 200 g
  Icing sugar
- ❏ 1
  Small egg white

1. First, melt the butter with the brown sugar, molasses and the rest of the spices and let it cool down for 10 minutes. On the other hand, sift the flour and mix it with 1 teaspoon of baking soda and salt. Add the wet ingredients and the egg to this mixture and beat until you get a smooth dough.

2. Then, wrap the dough in film and store it in the fridge. If you've left it too long, you'll have to temper it before cooking. Roll out the dough with a rolling pin while preheating the oven to 180ºC, being sure the dough is about 6 mm thick so that it will be crispy when cooked.

3. Cut the dough out with the little man's mould and remember, if you want to use them for decoration, cookies must have a little hole to pass a string through. Use a straw to make it.

4. Bake the cookies for about 12 minutes and let them cool, they won't get totally hard until they are fully tempered.

5. For the decoration, sift the icing sugar, beat an egg white and add 1/3 of the sifted sugar. Continue beating and adding sugar until you have a thick paste.

6. Last, we decorate these little men with a piping bag with a small mouthpiece to bring them to life.

7. These Christmas cookies are perfect for baking with children, but before you do, consider the safety features of built-in appliances.

Chef's Notes

https://cookinglovers.teka.com/en/receta/galletas-navidenas-hombre-de-jengibre/