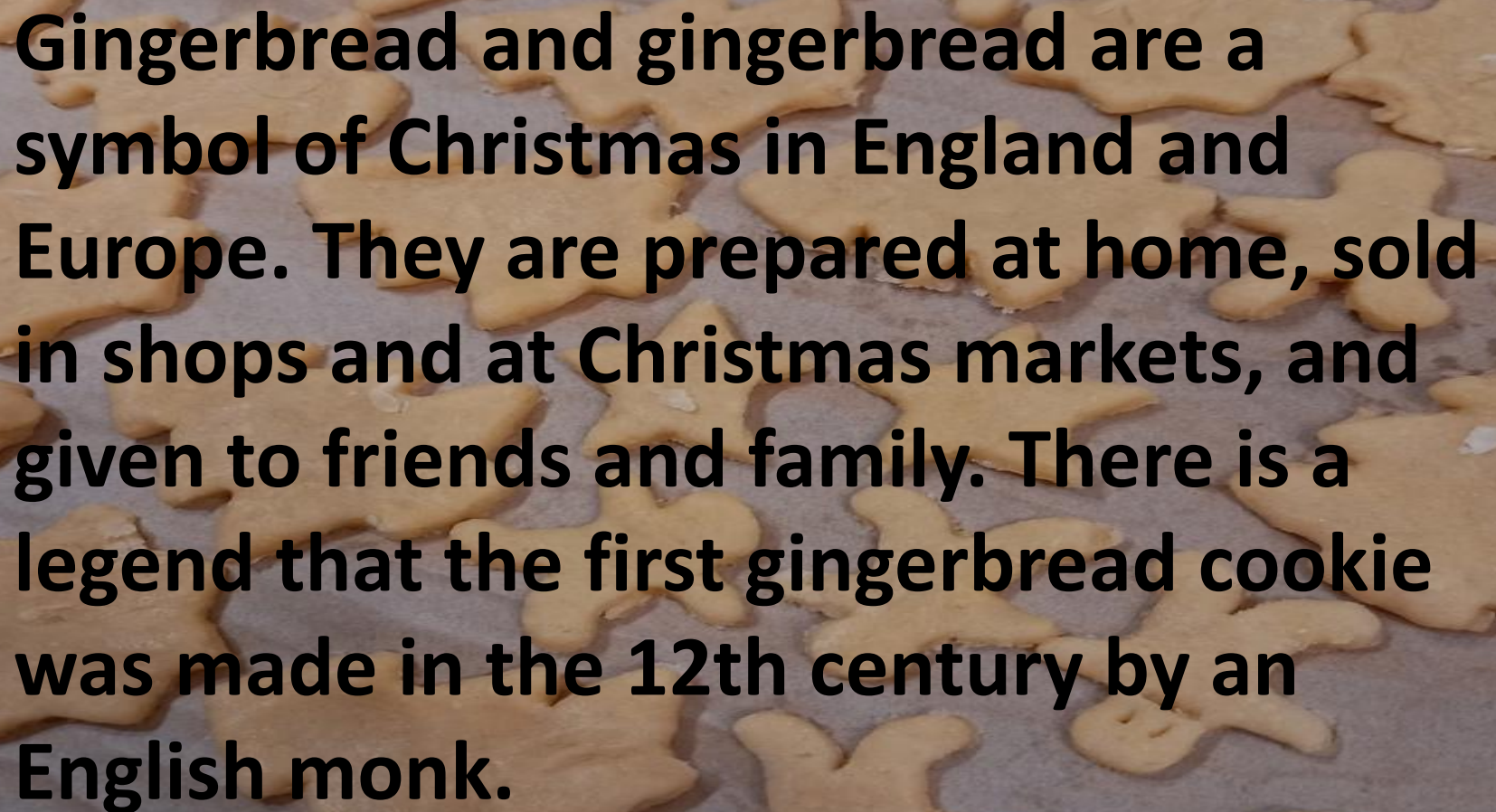




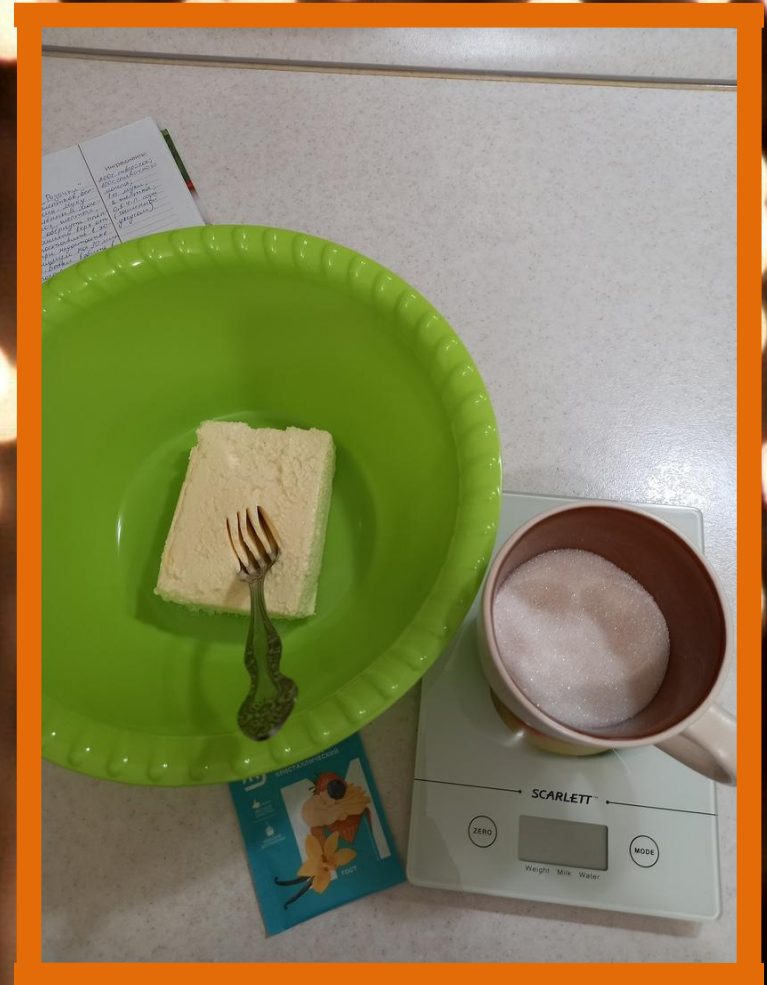
Gingerbread cookie



Gingerbread and gingerbread are a symbol of Christmas in England and Europe. They are prepared at home, sold in shops and at Christmas markets, and given to friends and family. There is a legend that the first gingerbread cookie was made in the 12th century by an English monk.

Products:

1. Flour - 350 gr
2. Sugar - 100 gr
3. Butter - 100 gr
4. Ginger - 2 tsp
5. Cinnamon - 1 tsp
6. Honey - 3 tsp
7. Egg - 1 piece
8. Baking powder - 1 tsp




Cooking:

Mix sugar and butter

Add flour, honey and baking powder, egg, ginger, cinnamon to this mass

Cooking the dough (stirring)





We send the dough to the fridge for an hour

Roll out the dough 3-4 mm thick, cut out the figures with cookie cutters

**Cooking in the oven at 200 degrees
for 5-10 minutes**





Bon Appetite!

Merry Christmas!

