

# Gingerbread



Heat the honey, brown sugar, vanilla sugar and butter in a small pot while constantly stirring. Heat up carefully until the butter is liquid and the sugar begins to dissolve. Remove it from the stove and let it cool.

Then stir in the egg. Mix the flour, cocoa powder and spices in a large bowl. Add the liquid ingredients and knead everything to a smooth dough. Let it rest in the refrigerator for at least 1 hour, or overnight if you have enough time.

Preheat oven to 180°C top/bottom heat. Line two baking trays with baking paper.

Take the dough out of the refrigerator and roll it out on the floured work surface to a thickness of approx. 0.5 cm. Cut out the gingerbread and place it on the prepared baking trays. If necessary, poke a hole in it for hanging it with a string later (works well with a small wooden stick). Place the trays one after the other in the oven for 8-12 minutes (depending on the size of the gingerbread).

Once the gingerbread completely cooled, you can decorate it with white or colored icing to your taste and then hang it up.

The dough is also suitable for baking a gingerbread house.

Depending on the size, however, the baking time may extend.

Icing can be bought ready-made in the supermarket, but it is also very easy to make it yourself. For this, mix about 150 g of powdered sugar with the juice of ½ lemon. Stir in the lemon juice by the spoonful until the icing has the desired consistency. Pour it into a small piping bag with a thin nozzle for decorating.

The firmer and more viscous the icing, the finer lines can be drawn with it.

## For the dough

- 250 g honey
- 150 g brown sugar
- 1 small sachet vanilla sugar
- 125 g butter
- 1 egg
- 550 g flour
- 15 g cocoa powder
- 1 pinch of cloves
- ¼ tsp cardamom
- 1 pinch of nutmeg
- 1.5 tsp cinnamon

## As decoration

### Icing



Käthe Wohlfahrt®

Rothenburg ob der Tauber

[www.kaethe-wohlfahrt.com](http://www.kaethe-wohlfahrt.com)