



ZWILLING
J.A.HENCKELS



**CULINARY
WORLD**

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**GINGERBREAD COOKIES WITH
ICING**

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SERVES 6

INGREDIENTS FOR THE DOUGH

70 g sugar
180 g honey
1 egg yolk
1 tsp. cinnamon
1 tsp. gingerbread spice
2 tsp. cocoa
1 pinch of salt
5 tbsp. water
375 g flour
1 tsp. baking powder

INGREDIENTS FOR THE ICING

250 g icing sugar
1 egg white
1 pinch of salt
1–4 tbsp. water

PREPARATION

Prepare the dough by first adding the sugar and honey to a pot and heating slowly until a creamy mass forms (do not boil). Remove the pot from the hob and allow to cool. Preheat the oven to 180°C.

Stir in the egg yolk, cinnamon, gingerbread spice, cocoa, salt and water. Mix the flour and baking powder in a bowl, add the honey mass and knead everything together well. Shape the dough into a ball and wrap in clingfilm and allow to rest for around 24 hours. Roll the dough on a floured work area with a wooden rolling pin until it is about 0.5 cm thick. Use the cookie cutter to cut out the cookies.

Place all the pieces on a sheet of baking paper on a baking tray and bake for around 15 minutes at 165° C until golden brown. Allow the gingerbread pieces to cool on a cake grill.

Prepare the icing by using a fine sieve to sieve the icing sugar. Add the egg white and salt to an ungreased bowl and whisk with handheld mixer until fluffy. Gradually add the sieved icing sugar and whisk it into the egg white mixture. Add a little cold water depending on the desired consistency.

Once the gingerbread cookies have hardened, they can be decorated as desired.

INSPIRED?

This recipe is part of the ZWILLING Culinary World. Try this dish and find more information about our journeys and other culinary recipes on our website [zwilling-shop.com/culinaryworld](https://www.zwilling-shop.com/culinaryworld) and on our social media platforms under the hashtag [#culinaryworld](https://twitter.com/culinaryworld).

