

# Gingerbread Men

Preparation: 20 minutes

Baking: 10 minutes

## Instructions:

- 1/ Mix the melted butter, the flour, the sugar, the egg and the spice blend to get an homogeneous dough.
- 2/ Form a ball with the dough and leave to rest for 30 minutes at room temperature.
- 3/ Pre-heat the oven at 356 F
- 4/ Spread the dough to a thin thickness.
- 5/ Cut the little men with the cookie cutter.
- 6/ Put them on a baking sheet on the parchment paper 5mm from one another.
- 7/ Put them in the oven for 10 minutes then let them cool for 5 minutes out of the oven.
- 8/ Prepare an icing with icing sugar and decorate!

## Ingredients:

- ☐ 0.27lb of butter
- ☐ 0.55lb of flour
- ☐ 0.27lb of powdered sugar
- ☐ 1 whole egg
- ☐ 2 teaspoons of spice blend
- ☐ 0.48lb of icing sugar
- ☐ 1 egg white

