

Gingerbread



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LESS | of PAPPA-REALE ^{NET}

🍪 For about 30 biscuits

Ingredients

350 gr flour "00"
200 gr sugar
2 tablespoons molasses
100 g butter
1 egg
1 and 1/2 teaspoons of ginger powder
1 teaspoon baking soda

Icing

5 tablespoons icing sugar | 1 and 1/2 tablespoons of water

Method

Sift the flour with the yeast, pour in the middle of the pastry board, combine the sugar, egg, softened butter at room temperature, the molasses and ginger powder. Knead to form a homogeneous compound. Wrap the dough in cling film and let rest in refrigerator for 30 minutes.

Roll out the dough with a rolling pin to form a sheet of 3-4 mm thick and cut out the biscuits with the stencil. Arrange the biscuits on a baking sheet covered with baking paper and bake in preheated oven at 170° for 8-10 minutes. Remove from the oven and let cool the biscuits on the grill. Prepare the icing by mixing icing sugar with water, then form a cone with a rectangle of baking paper (20x15cm), take care that the tip of the cone does not enlarge, keep it as narrow as possible, pour the icing into the cone and decorate. Allow to cool uncovered until the icing became completely hard.