



GINGERBREADS

INGREDIENDS:

**1 kg flour
1 cube margarine
4 eggs
40 dag sugar
25 dag honey
3 teaspoons of baking powder
1 spoon of baking soda
2 package of gingerbread spice
water**

Execution dough:

Melt 20 dag sugar (a half the amount) in a pan. When it melt, add ½ glass of water (be careful, during this operation will be a lot of hot steam). Second half of water, honey, margarine boil in a separate pot. Then, mix all together. To hot mass add flour and 2 package of gingerbread spice. Knead well. When the cake has cooled add the egg one by one (it is hard work☺). In the end, add baking powder and baking soda and knead all together. When the cake has cooled knead with some flour.

Leave the dough into second day (may be longer). Then using molds for cakes, trim cookies.

Enjoy your meal!!!

