Christmas gingerbread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of honey
- 2 table spoons of cane molasses
- 150 grams of sugar
- 40 grams of mix gingerbread spices (pimento, cumin, cinnamon, coriander, nutmeg, ginger, cardamom)
- 1/3 cup of milk
- 500 grams of flour
- 1 tea spoon of baking powder
- 1 egg white
- 50 grams of almonds

Instructions

1. Heat honey, molasses, sugar and spices, bring to boil.
2. Remove mixture from the heat, add milk mix well.
3. In large bowl sift flour mix with baking powder and add warm honey mixture, knead uniform dough.
4. Roll out for 1 cm thickness, cut out shapes.
5. Scramble egg white.
6. Smear each gingerbread with egg white and garnish with almond flakes and raisins.
7. Bake in preheated oven in 160 C degrees, till golden brown.