

Kid-Friendly Gingerbread Cookies

Ingredients

- 175g plain flour, plus extra for rolling
 - $\frac{3}{4}$ tsp baking powder
 - 1 tsp ground ginger
 - $\frac{1}{2}$ tsp ground cinnamon
 - A pinch of salt
 - 60g butter, cut into small cubes
 - 90g sugar (main sugar)
 - 1 small egg (or half a beaten large egg)
 - 1 tbsp honey
 - 1 tbsp sugar (extra sugar for the wet mix)
 - Water icing (optional)
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Method

1. **Mix the dry ingredients** In a large bowl, combine the flour, baking powder, ginger, cinnamon, and a pinch of salt. Stir with a spoon or your hands.
 2. **Add the butter and main sugar** *This is the fun part!* Rub the small cubes of butter into the dry mixture with your fingers until it looks like sandy crumbs. Then stir in the main 90g sugar until evenly mixed.
 3. **Mix the wet ingredients** In a small bowl, whisk together the egg, honey, and extra 1 tbsp sugar until smooth.
 4. **Combine wet and dry** Pour the wet mixture into the butter-flour-sugar mix and stir until a soft dough forms. A little stickiness is fine — it helps the dough hold together.
 5. **Roll & cut shapes** Lightly flour a surface and roll the dough to about 5mm thick. Press out cookie shapes with cutters and place them on a parchment-lined tray.
 6. **Bake** Bake at 160°C for 12–15 minutes until lightly golden.
 7. **Cool & decorate** Cool for a few minutes on the tray, then move to a wire rack. Once cooled, decorate with icing (optional).
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 Extra tips:

- Brown sugar is recommended as it makes cookies slightly softer and chewier, and adds moisture and flavour.
- Cubed butter softens quickly as you rub it into the flour.
- Baking closer to 12 minutes keeps biscuits soft.