

POLISH GINGERBREADS

INGREDIENTS:

- 2 cups of flour
- 1 jar of honey (can be artificial)
- less than a half cup of powdered sugar
- half pack of butter
- 1 egg
- 2 teaspoons of baking soda
- a bag of gingerbread flavouring
- 3 spoons of pure cocoa



Let's start:

1. Heat up the honey a bit.
2. Mix the rest of the ingredients and add some honey.
3. Form the pastry as long as it will be smooth. Add some more flour if it will be too sticky.
4. Prepare the pastry board.
5. Put the pastry on the pastry board and roll. Add a little bit of flour.
6. The pastry should be about 3 millimeters thick.
7. Cut out the different shapes by means of molds.
If you haven't got any, you can use a glass.

Bake the gingerberads for about 5-6 minutes in 180 degrees Celcius.