

# GINGERBREAD MEN



+ 3 years | Difficulty: ★ | 15 minutes and 1 hour cooking time

## Material

Ingredients for 6 gingerbread men :

- 85 g honey
- 85 g flour
- 35 g caster sugar
- ⅓ sachet baking powder
- ⅓ sachet vanilla sugar
- 2 tablespoons gingerbread spice mix
- 5 cl milk 1 egg
- [INDIVIDUAL SILICONE MOLDS Gingerbread Man](#)

## Steps

- Heat the honey in a pan or in the microwave.
- Mix the flour with the baking powder, the two sugars and the spices.
- Add the hot honey (ideally stirring with a wooden spoon).
- Gradually add the egg, then a little warm milk to bind it all together.
- Preheat the oven to 160°C (gas mark 5-6).
- Pour the mixture into the silicone moulds, distributing the batter evenly in each.
- Place in the oven for about 1 hour, checking with the tip of a knife.
- Leave to cool, then remove the gingerbread from the moulds.

NB: the spices continue to infuse after cooking: wait up to 24 hours for optimal enjoyment.

These cute little guys can be stored in an airtight box for about a week!