

## Gingerbread man with the thermomix

### Gingerbread man with the thermomix

|                             |                                |                                |                           |
|-----------------------------|--------------------------------|--------------------------------|---------------------------|
| 10 min                      | 10 min 15 min                  | 10 min 15 min 25 min           | 10 min 15 min 25 min 2/10 |
| 10 min 15 min 25 min 2/10 8 | 10 min 15 min 25 min 2/10 8 10 | 10 min 15 min 25 min 2/10 8 10 | 17                        |

**10 min 15 min 25 min 2/10 8 10 17**

300g of flour  
125g of softened butter  
100g of honey  
80g of sugar  
1 egg  
1 tsp of baking powder  
1 tsp of gingerbread spice  
Icing pens

**<span itemprop="recipeIngredient">300g of flour<br/></span><span itemprop="recipeIngredient">125g of softened butter<br/></span><span itemprop="recipeIngredient">100g of honey<br/></span><span itemprop="recipeIngredient">80g of sugar<br/></span><span itemprop="recipeIngredient">1 egg<br/></span><span itemprop="recipeIngredient">1 tsp of baking powder<br/></span><span itemprop="recipeIngredient">1 tsp of gingerbread spice<br/></span><span itemprop="recipeIngredient">Icing pens<br/></span></b>**

Â»

Put the butter, sugar, and honey in the Thermomix bowl and set for 30 seconds at speed 4.

Â»

Add the egg, flour, baking powder, gingerbread spice, and mix for 30 seconds at speed 4.

Â»

Shape the dough into a ball, wrap it in aluminum foil, and refrigerate for 30 minutes.

Â»

Roll out the dough to a thickness of 0.5 cm.

Â»

Cut out the dough using a gingerbread man-shaped cookie cutter.

Â»

Preheat the oven to 180°C.

Â»

Place parchment paper on the baking tray.

Â»

Place the gingerbread men on the parchment paper and bake for 15 minutes.

Â»

Allow the gingerbread men to cool before decorating them.

Â»

Decorate your gingerbread men using the icing pens.

Enjoy these delicious gingerbread men made with Thermomix for a snack, with a good coffee or tea. Yum ;)