# Gingerbread man with the magimix

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## 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=

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

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

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

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Roll out the dough to a thickness of 0.5 cm.

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

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Preheat the oven to 180°C.

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Place parchment paper on the baking tray.

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

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Allow the gingerbread men to cool before decorating them.

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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 ;)