

How to make gingerbread chickens

Ingredients

- 1 tsp. milk
- 100 grams of sugar
- 150 grams + extra flour
- 75 grams of soft butter
- 1 tbsp. baking powder
- Pinch of salt
- 75 grams of brown caster sugar
- 3 tsp. gingerbread spices

Tools

- Cling film
- Baking sheet
- Baking paper
- Rolling pin
- Biscuit cutters in the shape of chickens or gingerbread board.

Instructions

1. In a small saucepan, heat the milk with the sugar over low heat until the sugar has dissolved. | Clean your work surface and place the flour, baking powder, brown caster sugar and gingerbread spices on it. Create a hole in the middle of the flour and put the butter in it and pour in the milk mixture. Mix and knead everything into a well-mixed and smooth dough. | Wrap the dough in some cling film and place it in the fridge for at least 30 minutes to firm up.
2. Preheat the oven to 175 degrees Celsius and line a baking tray with baking paper.
3. Remove the dough from the fridge and knead well again. Sprinkle some flour on a clean work surface and roll out the dough. Use the biscuit cutters to cut out the shapes and place them on a baking tray. Bake the biscuits for 10-12 minutes. Let the biscuits cool completely.

Show Anna and Daan how your biscuits turned out and send your photo to: Anna-en-Daan@deheus.com.

