

# Gingerbread Men

**Preparation Time:** 30 min

**Cooking Time:** 10 min

**Servings:** Makes 10 Large

## Ingredients

125g ghee, melted  
1cup honey  
1 egg yolk  
3cups chestnut flour  
1tbsp ground ginger  
1tsp mixed spice  
1tsp bicarbonate soda



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## Method

Stir the melted ghee and honey to combine. Whisk in the egg yolk. Sift flour, spices and bicarbonate over the honey mixture. Stir to combine to form a firm dough.

Turn the dough onto a work surface floured with chestnut flour. Knead the dough for several minutes, adding extra chestnut flour if the mixture becomes sticky, until smooth.

Form the dough into a disk, place on a plate and refrigerate for 20 minutes.

Preheat the oven to 170C.

Remove the dough from the fridge, and roll out between two sheets of baking paper to 4mm thick. Cut out shapes using a gingerbread man cutter. Recombine offcuts, re-roll and cut.

Bake the gingerbread men for 10 minutes. Allow to cool on rack.