Gingerbread Christmas Garland

czas przygotowania: **60 min**

poziom trudności: **średni**



reate a charming homemade Christmas decoration with these fragrant gingerbread biscuits! Made with honey, Gellwe Gingerbread Spice Mix and Extra Dark Cocoa Powder, the biscuits are decorated with smooth icing and hung alongside colourful ribbons, miniature baubles and fir branches. A lovely festive baking project that combines delicious homemade gingerbread with the magic of Christmas decorating.

Składniki

For the gingerbread dough:

- **Plain flour – 250 g**
- **Gellwe Baking Powder – ½ tsp**
- **Gellwe Gingerbread Spice Mix – 20 g**
- **Gellwe Extra Dark Cocoa Powder – 2 tsp**
- **Butter or margarine – 50 g**
- **Icing sugar – 80 g**
- **Egg yolks – 2**
- **Honey – 100 g**

For the icing:

- **Icing sugar – 1 cup**
- **Egg white – 1**

For decoration:

- **Small Christmas baubles – as desired**
- **Small fir branches – as desired**
- **Colourful ribbons – as desired**

Sposób przygotowania

Pieces of string – one for each gingerbread biscuit