

Instructions on how to make gingerbread for Christmas night

A batch of hot and fragrant ginger biscuits will make your family's Christmas night more cozy

Ginger biscuits have a long history of origin from Western countries and soon became an indispensable traditional cake in the big holidays, especially on the banquet table on the Christmas holidays of families. Ginger crackers are crispy, fragrant with buttermilk, honey, orange essential oils and especially ginger flavor. Cake with moderate sweetness, not too harsh, is not spicy by ginger. With such materials, ginger biscuits are considered to be the healthiest food especially in the cold weather of winter days. In addition to being a dish, gingerbread cookies are also made into Santa Claus or pretty bows used to decorate on pine trees, making it hard to eat such lovely cakes. To make gingerbread is not difficult, with the cake recipe that we will introduce later, hope you will have delicious batches of bread for your family to be awake during this Christmas season.

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Raw materials for making ginger biscuits



Flour

1. 200g multi-purpose flour
2. 1/3 teaspoon salt

3. 1 teaspoon of baking soda (baking soda)
4. 2 teaspoons of ginger powder
5. ½ teaspoon cinnamon powder
6. 100g sugar
7. 60g honey
8. 80g light butter
9. 1 chicken egg

Decorating cream - decorative icing sugar

1. 1 egg white
2. ½ teaspoon cream of tartar
3. 150g powdered sugar (ground sugar)

1. How to make gingerbread cookies

Step 1:

First you need to put the dough in a big bowl, you want to make the batter more smooth, then you can put it in the sieve to make it smooth.

Step 2:



In this next step you can knead the dough by hand or use the machine to make the dough more evenly. Add 200g of multi-purpose flour, 1/3 teaspoon of salt, 1 teaspoon of baking soda, 2 teaspoons of ginger powder, half a teaspoon of cinnamon powder, 100g of sugar, 60g honey, 80g light butter, and 1 chicken egg. Mix until the mixture is homogenous, turn off the appliance, put the dough in the refrigerator for 30 minutes so that the dough is rested and hardened.

Step 3:



During the time of waiting for the powder to harden, prepare the baking mold, so that the cake will not burn under the bottom surface, you can put 1 layer of foil on the mold, then add 1 layer of stencils to prevent sticking.

Step 4:



After 30 minutes, you take the dough out of the fridge, use the handle to thin the powder mixture. To prevent the dough from sticking to the handle, you can apply a coat of powder to the handle and thin the dough until the dough is about 0.5 cm even. The thin layer of cake will make the cake more beautiful, not crumble when used as well as faster cooked.

Step 5:



Use funny shapes with a Christmas atmosphere like human figures, pine trees . to shape the cake.

Step 6:



Embark on baking. Before baking, need to preheat the toaster oven for 10 minutes, turn the temperature to 190-200 degrees Celsius, 2 flames, and turn on the convection fan if any. Bake for 8 to 10 minutes, wait for the golden cake to be cooked, then let it cool. At the time of baking, the cake is slightly soft, but it will harden when it cools.



So we have finished the cake, now we will switch to cake decoration.

2. Make decorating cream, sugar icing decoration



Next, we will make ice cream to decorate biscuits. To make decorative cream, we will use 2 egg whites, beat the cotton, then add lemon juice, half a teaspoon of cream of tartar and 150g of sugar powder (grinded sugar) to continue to beat the egg than.



After finishing beating this cream mixture, wait for the cotton mixture to harden and place in the bag to catch the cream. You start to decorate your face, smile, shirt for people or decorate the way you like. Finally, put the cake back into the oven, bake for 3 to 5 minutes at 190-200 degrees C (only turn on the light), until the decorative layer hardens, you can take the cake and enjoy.

I wish you success and delicious food with a funny ginger biscuit!

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