

Honey Gingerbread

Christmas is in the Air!

Tip from Melanie

We all know it - delicious honey gingerbread, creatively decorated - mhhmm! Here's our ultimate tip for last-minute cookie bakers: You can buy ready-made gingerbread dough at the supermarket or bakery - and it's really good, too! For all "do-it-yourselfers", grandma will certainly have an old family recipe. But you can also find many gingerbread recipes on the Internet. Whatever you decide - you can give the gingerbread cookies a very special touch with your own icing decoration. There are no limits to your creativity. The icing is quick and easy to prepare, and we've summarized the recipe for it below.

We hope you enjoy decorating and giving gifts!

Ingredients:

- 1 egg white
- Some lemon juice
- Approx. 200-250 g powdered sugar (depending on egg size)

Preparation:

- Whip the egg whites with the lemon juice.
- Slowly add the powdered sugar and stir until a creamy mixture is formed.
- Decorate the gingerbread with the icing using a small piping bag.

