



JERNEJ KITCHEN

QUICK GINGERBREAD COOKIES

Quick Gingerbread Cookies, made in just 30 minutes from start to finish. Soft, delicious, full of spices and rolled in sugar before baking, mmm.

MAKES	24	COOKIES
PREPARATION:	20	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	30	MINUTES

QUICK GINGERBREAD COOKIES

115 g butter, softened at room temperature (1 stick)

115 g sugar (1/2 cup + 1 tbsp or 4 oz)

1 egg

3 tbsp honey

150 g all-purpose flour (1 cup)

80 g old fashioned oats or oat flour (2.8 oz)

1/2 tsp baking powder

1 tsp orange zest

1 tsp cinnamon powder

1/2 tsp ground cloves

2 tsp ground ginger

50 g sugar (for rolling) (1/4 cup)

TOOLS AND EQUIPEMENT

bowl

electric mixer

stand mixer (optional)

large baking sheet

parchment paper

WET INGREDIENTS

In a bowl or in a bowl of a stand mixer beat together sugar and butter. Mix for about 5 minutes. Add an egg and continue mixing until the egg is completely incorporated. Gradually mix in the honey.

DRY INGREDIENTS

In a small bowl stir to combine all-purpose flour, oat flour, baking powder, orange zest, cinnamon powder, clove powder, ginger powder and 1/2 tsp salt. Add the dry ingredient to the butter honey mixture. Optionally add one tablespoon of rum. Mix everything to combine, using an electric mixer. Place the cookie dough in the fridge for about 10 minutes. Preheat the oven to 180 °C / 350 °F.

TIP

[You can make oat flour at home. In a blender \(or using an immersion blender\) blend the old fashioned oats until you get a nice oat flour.](#)

BAKE AND SERVE

Shape the dough into walnut sized balls (about 3 cm / 1.5 inch), and roll them in sugar. Place on a baking sheet lined with parchment paper and flatten slightly so they don't roll over the baking sheet. Place in the oven and bake for 10 minutes at 180 °C / 350 °F. The cookies need to be soft when you take them out of the oven. Place them on a wire rack to cool, then serve. Store in a cookie box for up to a month.