

The recipe of gingerbread

Ingredients:

- $\frac{3}{4}$ of a cup of icing sugar
- $\frac{1}{3}$ of a cup of honey
- $\frac{1}{2}$ a cup of butter
- 1 large egg
- 2 tablespoons of water
- 1 teaspoon of baking soda
- 3 cups of flour
- $\frac{1}{2}$ a teaspoon of salt
- 2 teaspoons of ground ginger
- $\frac{1}{2}$ a teaspoon of ground nutmeg
- $\frac{1}{2}$ a teaspoon of ground cinnamon
- *For the decoration: 1 egg white, icing sugar*

1. In the US, recipes have different measurements than many other countries. Here is a guide for you to convert them.

1 cup of flour weighs about 120 grams. With denser ingredients, this number increases, for example from sugar 1 cup is 200g. From butter, it is around 230g. Honey is even denser, so it is around 340g. Convert the measurements into grams.

- $\frac{3}{4}$ of a cup of icing sugar = _____
- $\frac{1}{3}$ of a cup of honey = _____
- $\frac{1}{2}$ a cup of butter = _____
- 3 cups of flour = _____



2. Now let's see the instructions. Put them in the correct order.

- A. Use floured cookie cutters to cut out your gingerbread shapes. ____
- B. Add the honey, egg and water to the mixed wet ingredients. ____
- C. Bake them for about 10 minutes. ____
- D. In another bowl, mix together all the other dry ingredients. ____
- E. Cover the dough and put it in the fridge for 30 minutes. ____
- F. Preheat the oven to 350°C and spread flour on a pastry board. ____
- G. Start with the wet ingredients. Beat the sugar and the butter together. ____
- H. Add this mixture of dry ingredients to the mixture of wet ingredients and mix them together to form a dough. ____
- I. Put baking paper on a baking tray and place the cookies on it. ____
- J. Let them cool and decorate them with icing sugar. ____
- K. Roll out the dough to about a ¼ of an inch or about 5 mm thick. ____

When the cookies are baked and not too hot, you can start the decoration. Beat the egg white and add icing sugar to it. Add as much as needed for the cream to become hard enough. Then fill a clean plastic bag, cut a tiny whole on it and decorate your gingerbread.

Enjoy!

