

Soft and Fluffy Gingerbread Cookies

yield: about 490 cookies

Ingredients:

1kg/2.2lb all-purpose flour
8 egg yolks
3 egg whites
1 cup sugar
3 tablespoons cocoa powder
2 tablespoons [gingerbread spice](#) mixture (or 2 teaspoons ground cinnamon, 1
teaspoon ground ginger, 1 teaspoon ground cloves)
3 teaspoons baking soda
200ml sour cream - room temperature
250g/8.8oz butter
400g/14oz honey

Directions:

The day before baking:

Whisk together the flour and cocoa powder in a large bowl or a bowl of your mixer.

Put the honey and gingerbread spices into a small saucepan and bring to boil. Take it out from the heat, add the butter and let it melt. Set aside to cool.

Mix together the sour cream and baking soda. Set aside. Sour cream will doubled in size.

Whisk the egg whites until stiff. Still whisking add sugar - one or two tablespoons at the time. Then add the yolks and whisk well. Add the egg mixture into the flour and cocoa and mix well (you can use your mixer to do that or just the wooden spoon or spatula). Then add the honey and mix again. At the end add the sour

cream and mix well. The dough will be loose. Cover the bowl and put it in a refrigerator for 24 hours. The dough will be firmer after that time.

The day of the baking:

Tip the dough out of the bowl onto a lightly floured surface. Cut into a few pieces - it will be easier to work with it. Roll the dough for about 3-4mm and cut out the cookies (I used the 4.5cm/1.25inch cookie cutters). Place the cookies on the baking sheet lined with a parchment paper and bake in a preheated oven 340F/180C for about 7 minutes. If you use bigger cookie cutters you will need to bake them longer.

Remove from the oven, cool and decorate if you wish. You can cover them with icing or chocolate ganache. Store in an airtight container.

If you are not planning to decorate the cookies you may brush them with some egg white wash before baking. They will be nice and shiny after baking.

Enjoy!:)