



PREP: 20 min  
COOK: 12 min  
SERVES: 30

## Soft Chocolate Gingerbread Cookies

In the spirit of giving, we'd like to share with you our favourite gingerbread cookie. This soft, chewy cookie is infused with fresh orange zest & holiday spices, then dipped in melted milk chocolate.

### Ingredients

100g butter  
½ cup (180g) honey  
2 tsp orange zest  
1 tsp Queen Vanilla Bean Paste  
1 large egg, lightly whisked  
1 1/3 cup (200g) plain flour  
¾ cup (75g) almond meal  
¾ cup (75g) hazelnut meal  
1 tsp baking powder  
½ cup (110g) dark brown sugar, firmly packed  
Pinch salt  
1 tsp ground cinnamon  
1 1/2 tsp ground ginger

### Method

#### STEP 1

Pre-heat oven to 180°C (fan forced). Line 2 baking trays with baking paper.

#### STEP 2

Combine butter and honey in a large saucepan over a medium heat until butter has melted. Set aside and allow to cool for 10 minutes.

#### STEP 3

Add orange zest, Vanilla Bean Paste and egg to cooled honey mixture and stir to combine.

#### STEP 4

In a large bowl, combine remaining ingredients. Pour honey mixture into flour mixture and mix to form a dough.

#### STEP 5

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## Ingredients

½ tsp ground nutmeg  
½ tsp ground cloves  
150g milk chocolate

## Method

Roll heaped teaspoons into balls and place on prepared baking trays 5cm apart. Bake for 10-12 minutes, allowing to cool on tray.

### STEP 6

Place chocolate in a microwave safe bowl and heat in 30 second increments in the microwave until melted. Dip face of cookies in melted chocolate then allow to set before serving.

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