



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

Why not take a photo and share your version with us.
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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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