Gingerbread cookies

Ingredients

3 1/3 cups (500g) plain flour
1 teaspoon baking powder
1 teaspoon bicarbonate of soda
3 teaspoons ground ginger
1/2 teaspoon ground cardamom
150g unsalted butter, softened
175g dark brown sugar
150g honey
1 egg

Method

Step 1
Preheat oven to 180°C.
Sift flour, baking powder, bicarbonate of soda, spices and a pinch of salt together in a bowl.

Step 2
Using an electric mixer, beat butter and sugar until light and fluffy.
Add honey and egg, beat until combined.
On low speed, gradually beat in sifted dry ingredients until mixture comes together.
Divide dough in 1/2, wrap in plastic wrap and refrigerate for 30 minutes.

Step 3
Roll out dough halves between sheets of baking paper until 3-4mm-thick.
Using biscuit cutters, cut shapes from dough.
Place same sized shapes 3cm apart, on baking paper-lined oven trays.
Bake for 5-7 minutes or until deep golden.
Immediately, push the fine end of a chopstick through hot biscuits to make a hole, for threading ribbon through.
Stand biscuits for 5 minutes before transferring to wire racks to cool.