

Gingerbread Hearts

- **Prep Time: 30 minutes**
- **Cook Time: 10 minutes**
- **Total Time: 2 hours 25 minutes**
- **Servings: 4 hearts**



Ingredients:

- **14 tbsp. butter**
- **25 oz. honey**
- **1 cup sugar**
- **4 tbsp. cocoa powder**
- **1 pinch salt**
- **1 tbsp. McCormick Gingerbread Spice**
- **8 cups all-purpose flour**
- **1 3/4 tsp. baking powder**
- **2 eggs**

Procedure

- **Add butter, honey, sugar, cocoa powder, salt and gingerbread spice to a sauce pan.**
- **Bring to a boil.**
- **Remove from heat and pour in a large bowl.**
- **Let cool to room temperature.**
- **Add flour, baking powder and eggs to the bowl with the honey mixture and knead to a smooth dough.**
- **Shape dough into a loaf and wrap with plastic cling.**
- **Let rest at room temperature for at least 2 hours or overnight.**
- **Preheat oven to 350 F.**
- **Roll out dough to 1/4-inch thickness.**
- **Use a large heart shaped cookie cutter to cut heart shaped cookies.**
- **To hang hearts with a ribbon, create two holes about 3/4-inch below the rim of the cookie with a chop stick before you bake them.**
- **Place the hearts on a parchment lined cookie sheet and bake 10-15 minutes.**
- **Let the cookies cool completely on the baking sheet.**
- **They will harden as they cool.**
- **Decorate the hearts with tinted royal icing of your choice.**