

Sue's Gingerbread Cookies

1 cup	butter (room temp)
1 cup	honey
1 cup	brown sugar
½ cup	water
2	eggs
4 ¾ cup	buckwheat flour
1 cup	brown rice flour
1 tbsp	baking soda
1 ½ tsp	cinnamon
1 ½ tsp	cloves
1 ½ tsp	nutmeg
1 ½ tsp	cardamom
1 tsp	allspice
1 tsp	mace
½ tsp	anise

Cream butter, sugar and honey in mixer. Add water and eggs and mix well. Sift remaining ingredients and add into the creamed mixture.

Portion dough and wrap in plastic wrap and refrigerate 3 – 4 hrs.

Preheat oven to 375°

Remove a small amount and roll out dough using extra buckwheat flour if needed.

Cut into shapes and place on parchment lined cookie sheets. Bake 8-10 mins, until edges are just browning.

To make gingerbread house shapes, place the templates on the rolled out dough and cut to the correct shape. Once the pieces are baked and still hot just out of the oven, place the templates on the cooked dough again and using a pizza dough cutter, trim the edges to make the shapes and sizes correct.