

## Polish dairy-free gingerbread cookies

Adding potatoes to the dough ensures that the cookies are deliciously soft.

**Ingredients – local in green** (makes around 120 small cookies)

- **250 g boiled potatoes (I used potatoes grown in my garden)**
- **250 g honey (British)**
- 150 g sugar
- 125 g non-dairy butter such as Pure
- **500 g flour (British)**
- 1 tsp of gingerbread spice (you can buy it in Polish shops)
- 1,5 tbsp of cocoa
- 1 tsp of bicarbonate of soda
- **1 egg (Scottish)**

## Method

1. Mash boiled potatoes while they are still hot.
2. Pour honey into a pot, heat slightly and add the sugar. Mix until heated and make sure that it does not caramelize.
3. When the sugar has dissolved add the butter, stirring continuously until combined.
4. Add the mashed potatoes and mix with a hand-held mixer until smooth. Allow to cool.
5. Pour the cooled mass into a large bowl, add flour, gingerbread spice, cocoa, baking soda and egg. Knead the dough until smooth. If the dough is sticky, add some flour until the dough comes away from your hand easily.
6. Take a section of the dough, roll out with a rolling pin into 3-5mm thickness.
7. Use cookie cutter to cut out shapes and place on a lined baking tray.
8. Cook in an oven preheated to 160°C for around 10 minutes.