

Matcha Gingerbread People

Ingredients:

For the gingerbread people

¾ cup butter (room temperature)

¾ cup coconut sugar

3 cups all purpose flour

1 egg

1 tsp baking soda

¼ cup salt

1 tsp vanilla

½ cup molasses

2 tsp cinnamon

2 tsp ginger

½ tsp Nutmeg

½ tsp ground cloves

For the matcha topping:

¼ cup powdered sugar

½ tbsp [Tenzo Matcha](#)

Supplies:

Baking sheet

Parchment paper

Two mixing bowls

Hand mixer

Plastic wrap

Rolling pin

Gingerbread cookie cutter

Sifter

Directions:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper and set aside.
2. Mix 3 cups flour, 1 tsp baking soda, ¼ tsp salt, 2 tsp cinnamon, 2 tsp ginger, ½ tsp nutmeg and ½ tsp ground cloves. Set aside.
3. Using a hand mixer beat together ¾ cup butter and ¾ cup coconut sugar until a smooth consistency has formed and no chunks of butter remain. Add in 1 egg, 1 tsp vanilla and ½ cup molasses. Beat for 2-3 minutes or until all ingredients have blended well.
4. Slowly add flour mixture (from step 3) to the butter and sugar mixture until dough forms.
7. Separate the batter into 4 small balls. Roll each ball out with a rolling pin so the dough is approximately ¼ inch thick. Using a cookie cutter, shape the gingerbread men. Place each cookie cut out on the prepared baking sheet.
5. Bake at 350 for 7 minutes.
6. While the cookies are baking, prepare the matcha topping by mixing together ¼ cup powdered sugar and ½ tbsp Tenzo matcha.
7. Let cookies cool. Sprinkle the cookies with the prepared matcha topping using a sifter.

