

Ingredients:

For the gingerbread:

- 150g butter, cold, cut into cubes
- 150g dark brown sugar
- 200g molasses
- 1 egg
- 450g flour (cake flour if possible, otherwise all purpose), sifted 1tsp baking soda
- 1tbsp ground ginger
- 1tbsp ground cinnamon
- 1tbsp mixed spice

For the peanut butter mousse:

- 120g icing sugar, sifted
- 210g peanut butter
- 60g butter, softened
- 60ml thickened cream

For the marshmallow frosting:

- 1 cup white marshmallows
- 1 tbsp water



For the gingerbread:

- In an electric mixer fitted with the paddle attachment, beat the butter and brown sugar together for 2-3 minutes on medium-high speed until light and fluffy.
- Add in eggs & molasses, and beat on medium speed until combined and the mixture no longer looks separated (3-5 minutes).
- Reduce mixer speed to low, and gradually add the remaining ingredients and mix until combined.
- Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
- Preheat oven to 180C. Roll out each piece of gingerbread on a lightly floured surface to 5mm thick.
- Stamp out your cookies using a 6cm round cutter. Stamp a mini gingerbread man out of half the cookies (these will be the tops).
- Place the cookies onto oven trays lined with baking paper and bake until darkened around edges around 8-10 minutes, cool on trays for 5 minutes then cool on wire racks.

For the peanut butter mousse:

- Place the icing sugar, peanut butter and butter in an electric mixer with a paddle attachment and beat for 4 minutes or until light and fluffy. Add the cream and beat for a further minute. Transfer to a piping bag fitted with a 1cm round nozzle ready to assemble.
- For the marshmallow frosting:
- Place the marshmallows into a microwave safe bowl and microwave on high heat for 30 seconds or until just melted. Stir through water, set aside.

To assemble:

- Pipe 1-2tbsp of the peanut butter mousse into each cookie base (without the gingerbread man stamp out), top with a spoonful of the marshmallow frosting and sandwich together with the top biscuit.
- Enjoy!