FOR GINGERBREAD COOKIES:
1. Sift gingerbread cookie mix, rye flour, bread flour, baking soda, cinnamon, cardamom, ginger, cloves, and anise seed into large bowl. Set aside.
2. In bowl of electric mixer fitted with paddle attachment, cream butter and granulated sugar until fluffy. Add honey, 1 egg, water, and milk and mix on medium speed until smooth. Add flour mixer and beat on low speed until mixed. Dough will still be slightly sticky.
3. Cover and refrigerate for 30 minutes.
4. Line 2 baking sheets with parchment paper or silicone baking mats. Preheat oven to 350°F (175°C).
5. Roll cookie dough into 1/8-inch (3-4 millimeter) thick rectangle and refrigerate for 10 minutes.
6. Remove dough from refrigerator and cut into gingerbread men shapes using 3 1/2-inch (8.9 centimeter) cookie cutter. Place on prepared baking sheets.
8. Cool completely on wire racks before decorating.

FOR ROYAL ICING:
1. Whisk liquid egg whites in large bowl until frothy. Add powdered sugar and mix until smooth.
2. Place in smaller bowls and tint with desired colors.
3. Transfer to piping bags fitted with desired tips and decorate gingerbread men.

Cook’s Notes: If you want to add a delicious layer of chocolate to your gingerbread cookies, melt 1 pound (450 grams) chocolate candy melts, in desired color, in microwave according to package directions. Dip cooled cookies in chocolate and rest on wire racks for 15 minutes, until chocolate is set. Decorate cookies with royal icing.