

# GINGERBREAD SANDWICH COOKIES

Makes about 40 Cookies

## Ingredients:

### Cookies:

2 ½ cups	All-purpose flour
1 ½ tsp	Cinnamon
2 tsp	Ginger
½ tsp	Allspice
½ tsp	Salt
½ tsp	Baking Soda
½ cup	Unsalted butter, melted
¾ cup	Brown sugar
1	Egg
⅓ cup	Molasses
¼ cup	Sprinkles or crushed candy canes for decorating



### Royal Icing:

2 cups	Icing sugar
4 tsp	Meringue powder
1/2 tsp	Cream of tartar
3 tbsp	Water

## Directions:

### Cookies:

- ❖ Sift the flour, spices, salt and baking soda into a large bowl.
- ❖ In a medium bowl, beat the butter and sugar together using a wooden spoon for about 2 minutes. Beat in the egg, then the molasses.
- ❖ Make a well in the middle of the dry mixture, and pour the wet mixture into it. Stir until most of liquid is absorbed. Using your hands, gently knead until the dough is an even colour.
- ❖ Divide the dough into 4 portions and flatten each slightly. Wrap each portion separately with plastic wrap and refrigerate for at least 30 minutes until firm.
- ❖ Remove the dough from the refrigerator 5 to 10 minutes before you are ready to bake. Preheat oven to 350 F. Lightly spray or oil a baking sheet. Unwrap one disc of dough and place it between 2 sheets of waxed paper. Roll dough out fairly thin, to a maximum thickness of ¼ inch.
- ❖ Use a round cookie cutter or small shot glass to cut out circles from the dough. Place on baking sheet about 1 inch apart. Bake in the center of preheated oven for 7 to 10 minutes.

### Icing:

- ❖ Whisk together the meringue powder, cream of tartar, and water until smooth.
- ❖ Add the icing sugar, and using an electric mixer or hand mixer, beat on low speed for 10 minutes.
- ❖ Spread a generous amount of icing on the underside of one cookie. Gently place a second cookie on top so the icing just begins to come out from the sides of the cookie. While the icing is still wet, dip the cookie in sprinkles or crushed candy canes to decorate the edges.

## Baking Tips:

- ❖ You can make the dough ahead of time and keep it in the fridge for up to 1 week, or in the freezer for up to 1 month. Overwrap the dough with foil if you will be freezing it.
- ❖ After baking, the cookies can be frozen for up to 1 month.