

GINGERBREAD COOKIES

Makes about 50 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 |

Royal Icing:

| | |
|-----------|-----------------|
| 1 cup | Icing sugar |
| 2 tsp | Meringue powder |
| ¼ tsp | Cream of tartar |
| 1 ½ tbsps | 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. Cut out shapes with a cookie cutter. Place on baking sheet about 1 inch apart.
- ❖ Bake in the center of preheated oven for 7 to 10 minutes, just before they start to darken.

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.
- ❖ Put the icing into a piping bag (or a sandwich bag with one corner cut off) and use it to decorate the cookies. Feel free to add sprinkles or candy to add a personal touch to the cookies.

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.
- ❖ The royal icing recipe is designed for small amounts of decorating. You can easily double the recipe if you would like more icing on each cookie.