



Makes: 12-24 cookies depending on size
Prep Time: 15 minutes Bake Time: 10 minutes
Total Time: 25 minutes plus chill time 30 minutes



Ingredients

Gingerbread Cookies:

- 2 & 1/4 cups (280g) all-purpose flour, spooned and leveled
- 1 tsp baking powder
- 2 heaping tsp ground ginger
- 1 tsp cinnamon
- Pinch of salt
- 1/4 cup unsulfured molasses
- 1 large egg
- 1/2 cup unsalted butter, room temperature
- 3/4 cup light brown sugar, packed

Royal Icing:

- 2 cups powdered sugar
- 2 tbsp meringue powder
- 2-3 tbsp milk

Instructions

Gingerbread Cookies:

Mix together all of your dry ingredients (flour, baking powder, ginger, cinnamon, and salt) and set aside.

In a small bowl, lightly beat together the molasses and egg. Set aside.

Using an electric mixer, cream together the butter and sugar until pale and fluffy. Mix in your molasses mixture until smooth and then gradually mix in the dry ingredients.

Split the dough in half. Roll out each half on two separate sheets of parchment paper that have been lightly floured. Roll to 1/4 inch thick. Lightly flour rolling pin if the dough is sticking.

Stack the rolled out sheets of dough and place on a large baking sheet. Place in the refrigerator to chill for 30 minutes.

Stamp out your cookies and place on a baking sheet lined with parchment paper. Bake at 350°F for 8-10 minutes, or until they're evenly darkened. Let cool on pan for 10 minutes and then move to wire rack to cool completely.

Royal Icing:

In a large bowl, whisk together the powdered sugar and meringue powder. Mix in 1 tablespoon of milk at a time until you reach a glue-like consistency.

Place your icing into a piping bag fitted with a small piping tip to decorate your cookies. The icing will harden when it's completely dry.

Recipe from Butternut Bakery