



Ingredient List

FOR GINGERBREAD COOKIES + ICING

YIELD: 50 COOKIES

Gingerbread Cookies

- 1 CUP BUTTER SOFTENED
- 1 CUP LIGHT BROWN SUGAR
- 1 LARGE EGG
- 1 CUP MOLASSES
- 1 TBSP APPLE CIDER VINEGAR
- 2 TEASPOONS VANILLA EXTRACT
- 5 CUPS FLOUR
- 1 TSP BAKING SODA
- 1/2 TSP SALT
- 3 TBSP GINGERBREAD SPICE MIX



Basic Royal Icing

- 3 OZ EGG WHITES
- 1 TSP VANILLA EXTRACT
- 4 CUP CONFECTIONER'S SUGAR



HOW TO MAKE *Classic* GINGERBREAD COOKIES + ICING



Step 1



CREAM TOGETHER BUTTER AND SUGAR FOR 1 TO 2 MINUTES UNTIL COMPLETELY SMOOTH AND FLUFFY

Step 2



BEAT IN MOLASSES, EGGS, AND VANILLA EXTRACT UNTIL THE MIXTURE IS FULLY COMBINED

Step 3



IN A SEPARATE BOWL, SIFT TOGETHER FLOUR, SALT, BAKING SODA, GIFTED GINGERBREAD SPICE MIX

Step 4



GRADUALLY MIX IN DRY INGREDIENTS INTO WET INGREDIENTS UNTIL JUST COMBINED

Step 5



SPLIT DOUGH INTO 2 EQUAL HALVES AND REFRIGERATE OVERNIGHT

Step 6



PREHEAT OVEN TO 350°F, ROLL OUT DOUGH ON LIGHTLY FLOURED SURFACE. CUT INTO FESTIVE SHAPES WITH COOKIE CUTTERS

Step 7



PLACE ON PARCHMENT PAPER LINED BAKING SHEET AND BAKE FOR 8-10 MINUTES OR UNTIL EDGES ARE JUST STARTING TO BROWN

Step 8



WHILE COOKIES ARE COOLING, BEAT EGG WHITES, VANILLA EXTRACT, AND CONFECTIONER'S SUGAR TO MAKE A BASIC ROYAL ICING FOR YOUR COOKIES

Pipe & Enjoy!



Merry Christmas!