

Gingerbread Cookies

Prep Time
4 hours

Cook Time
10–12 min.

Skill Level
Easy

Servings
48



**The Gingerbread Man
Loose at Christmas**
by Laura Murray
illustrated by Mike Lowery
[ITEM # 28K4](#)

Gingerbread Cookies

$\frac{3}{4}$ cup butter (1 $\frac{1}{2}$ sticks) (Room temperature)	2 tsp cinnamon*
1 cup brown sugar	2 tsp ginger*
2 eggs	1 tsp ground cloves*
$\frac{1}{2}$ cup molasses	1 tsp ground nutmeg* (*Or 2 tbsp of pumpkin pie spice)
3 $\frac{1}{2}$ cups flour	
1 tsp baking soda	
1 tsp baking powder	
1 tsp salt	

Frosting

2 cups powdered sugar
3 tsp water
$\frac{1}{8}$ tsp vanilla extract

Grocery List

- Butter
- Brown sugar
- Eggs
- Molasses
- Flour
- Baking soda
- Baking powder
- Salt
- Spices
- Powdered sugar
- Vanilla extract

What You Need

- 3 mixing bowls
- Measuring utensils
- Spoon
- Whisk
- Plastic wrap
- Rolling pin
- Cookie cutters
- Pastry bag

(You can make this by taking a zippered plastic bag and cutting a small hole in one corner. Make sure the hole is really small.)

Directions

1. Cream butter and brown sugar until light and fluffy in the largest bowl. (This is much easier with an electric beater.) Add the eggs and molasses to the butter mixture. Stir until just combined.
2. Whisk together flour, baking soda, baking powder, salt, cinnamon, ginger, ground cloves, and ground nutmeg in a bowl.
3. Add the flour mixture to the butter mixture. (The dough should be a little sticky, but your finger should come away clean when you press on it. If it doesn't, add more flour until it does.)
4. Wrap the dough in plastic wrap and refrigerate for at least 2 hours. (Dough will stay fresh and usable for up to a week if kept in the refrigerator.)
5. Preheat oven to 325°F. Roll out the dough until it is about $\frac{1}{8}$ -inch thick. Use cookie cutters to cut dough into fun shapes.
6. Butter the baking sheet, then place cookies on it an inch apart.
7. Bake for 10–12 minutes. Let cool for 10 minutes (or until they're not hot to the touch) before frosting. Repeat this process, buttering the pan each time, until all the dough is used.
8. Make the icing by whisking the powdered sugar, water, and vanilla together. Spoon into pastry bag and have fun decorating! (Leave frosted cookies out for at least 20 minutes for the frosting to dry before packing them in an airtight container.)

Gluten allergy? Replace the flour with an equal amount of brown rice flour, which can be found at most grocery stores.

Dairy allergy? Replace the butter with $\frac{3}{8}$ cup applesauce. Grease the cookie sheet with a small amount of vegetable oil.

Egg allergy? Use flax or chia seeds instead of the eggs. Mix 2 tbsp ground flax or chia seeds (measure after grinding) with 6 tbsp water. Stir well and place in the refrigerator to set for 15 minutes.