



## Holiday Recipes

# Angels Gingerbread

Makes about 2 dozen cookies:

10 Tbs. Unsalted Butter

3/4 cup packed Brown Sugar

2/3 cup Molasses

1 Large Egg, at room temperature

1 tsp. Pure Vanilla Extract

3 and 1/2 cups All-Purpose Flour

1 tsp. Baking Soda

1/2 tsp. Salt

1 Tbs. Ground Ginger

1 Tbs. Ground Cinnamon

1/2 tsp. Ground Allspice

1/2 tsp. Ground Cloves

### ROYAL ICING:

4 cups confectioners' sugar, sifted

3 Tablespoons meringue powder

9-10 Tablespoons water

\*optional: gel food coloring



1. In a large bowl using a mixer beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium-high speed until combined.
2. In a separate bowl, whisk the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves together until combined. With your mixer on low speed, slowly add into the wet ingredients until combined. The cookie dough will be sticky.
3. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill for at least 3 hours and up to 3 days.
4. Preheat oven to 350°F.
5. Line baking sheets with parchment paper.
6. Remove 1 disc of chilled cookie dough from the refrigerator. Generously flour a work surface and a rolling pin.
7. Roll out disc until 1/4-inch thick. Cut into shapes. *Use the Angels Gingerbread Ornaments shape, found under the Activities section, for reference!*
8. Place shapes 1 inch apart on baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with remaining disc of dough. If dough becomes too soft to work with, refrigerate for a few minutes and try again.
9. Bake cookies for about 9-10 minutes.
10. Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely.
11. Once completely cool, decorate using royal icing (see below) to look like Angels players!
12. Cookies stay fresh covered at room temperature for up to 1 week.

### Royal Icing:

In a large bowl using a mixer fitted with a whisk attachment, beat all of the icing ingredients together on high speed for 1.5 - 2 minutes.

When lifting the whisk up off the icing, the icing should drizzle down and smooth out within 5-10 seconds.

If it's too thick, add a little more water. If it's too thin, add a little more sifted confectioners' sugar.

Place in a piping bag and draw onto cooled cookies.