

Minutemeals.com Holiday Recipe

Gingerbread Cookies

Makes about 2 1/2 dozen

Have fun cutting these into all different shapes and sizes, then decorate them with either the snowy sugar icing below, or for a real holiday feel, tint the icing red or green, or both, with food coloring.

For cookies

- 2 cups flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon baking soda
- 1 stick (1/2 cup) butter, softened
- 1/3 cup firmly packed light brown sugar
- 1 large egg
- 1/3 cup unsulfured molasses

For icing

- 2 cups confectioner's sugar
- 1 jumbo egg white
- 1/4 teaspoon lemon juice or white vinegar

1. Make cookies: Into large bowl, sift 2 cups flour, 2 teaspoons ground ginger, 1 teaspoon ground cinnamon, 1/2 teaspoon each of salt and nutmeg, and 1/4 teaspoon each of cloves and baking soda.
2. In bowl, with electric mixer, beat 1 stick butter and 1/3 cup brown sugar until light and fluffy. Add 1 egg and beat until combined. Add 1/3 cup molasses, a little at a time, and beat mixture until just combined. Divide dough in half, wrap each half separately in plastic wrap, and chill at least 1 hour, or until firm.
3. Preheat oven to 350 degrees F. Butter 2 large baking sheets.
4. Working with 1 piece of dough at a time, on lightly floured surface, roll out 1 piece 1/4 inch thick. With floured cookie cutters, cut out cookies and place them, 2 inches apart, on baking sheet. Repeat with remaining dough. Reroll scraps, chill until firm, and roll and cut out as directed. Bake 10 minutes, or until firm. Transfer to rack to cool completely.
5. Make icing: In medium bowl, whisk together 2 cups confectioner's sugar, 1 egg white, and 1/4 teaspoon lemon juice until smooth. Transfer icing to pastry bag fitted with very small piping tip. Decorate cookies as desired. Let icing dry completely before storing cookies in airtight container for up to 2 weeks.