

Classic Gingerbread Men

Yield: 1 dozen cookies

Gingerbread Men Cookie Ingredients:

1 and 3/4 cups all-purpose flour
1/4 teaspoon ground cloves
2 teaspoons ground ginger
1/4 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon baking soda
pinch of kosher salt
6 tablespoons unsalted butter, softened
1/4 cup PLUS 2 tablespoons brown sugar, packed
1/2 teaspoon vanilla
1 egg
1/4 cup molasses

Royal Icing Ingredients:

2 ounces pasteurized egg whites
2 cups confectioner's sugar
1/2 teaspoon vanilla extract



- Step 1:** Preheat oven to 350° F. Line a baking sheet pan with parchment paper.
- Step 2:** In the bowl of an electric mixer, start creaming the butter and sugar together until it's light, white and fluffy (about 5 minutes).
- Step 3:** In another medium-size bowl sift together flour, cloves, ginger, cinnamon, nutmeg, baking soda, and salt.
- Step 4:** Once the butter and sugar are creamed scrape down the sides of the bowl with a spatula. Add the egg and vanilla and beat until everything is well incorporated. Then add the molasses and continue to mix until it's well incorporated.
- Step 5:** With the mixer off, slowly add half of the flour mixture and carefully stir everything together until the mixture is combined. Use the spatula to scrape down the sides of the bowl. Add the remaining flour and again scrape the bowl.
- Step 6:** Dough will be sticky. Turn dough out onto a large piece parchment paper and pat it into a large, flat disk.
- Step 7:** Wrap it in the plastic and refrigerate for at least a couple of hours. When you're ready to roll out the dough sprinkle your counter well with flour to insure the dough doesn't stick. Using a rolling pin, roll dough to 1/4 inch thick. Make sure the dough isn't sticking to the counter before you cut out shapes.
- Step 8:** Transfer the shapes to the prepared baking sheet pan and Bake for 8 – 10 minutes (or until the cookies are set and the edges are slightly more brown).
- Step 9:** Let the cookies cool before removing them from the sheet pan.

For the Icing

- Step 1:** In large bowl of stand mixer beat the egg whites until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Add vanilla. Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to 7 minutes.
- Step 2:** Add food coloring, if desired. For immediate use, transfer icing to pastry bag or heavy duty storage bag and pipe as desired. If using storage bag, clip corner before putting pastry tip in. **To store: Place in airtight container in refrigerator for up to 3 days.**