

THE P•K•P WAY

Gingerbread Men Cookies

Yields 28 Four-inch cookies



Ingredients

Gingerbread Men Cookies

- 3 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- ½ teaspoon allspice
- ½ teaspoon ground cloves
- 10 tablespoons unsalted butter, softened
- ¾ cup packed brown sugar
- 2/3 cup unsulphured molasses
- 1 egg, room temperature
- 1 teaspoon vanilla extract

Royal Icing

- 1 ½ cups confectioners' sugar, sifted
- ½ teaspoon vanilla extract
- 1 teaspoon light corn syrup
- 1 ¾ - 2 ½ tablespoons room temperature water

Whisk together the sugar, vanilla, and corn syrup. Add water a little at a time, stirring in between, until a pipeable consistency is reached. Add to a piping bag fitted with a small round tip or a squirt bottle to decorate.

Icing will not harden if kept covered in a squirt bottle for shipping. Icing will dry and harden if left out uncovered

Directions

Gingerbread Men Cookies

1. In a large bowl whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed until pale and fluffy. Add the brown sugar and continue beating until creamy. Reduce the speed to medium low and add the molasses, egg, and vanilla until combined, scraping down the sides if necessary. Reduce the speed to low and slowly add in the flour mixture until combined, scraping down the sides as needed.
3. Divide the dough in half and wrap each half in plastic wrap. Flatten to form a disc and chill in the refrigerator overnight (6-12 hours).
4. When ready to remove from the refrigerator, preheat the oven to 350°F. Line three baking sheets with parchment paper or silpat. Remove one disc from the refrigerator and set dough on the counter for 5 minutes to slightly lose its chill.
5. Roll out the dough to ¼-inch thick on a well-floured surface and floured rolling pin. Cut out men with cookie cutters and transfer to prepared baking sheets, setting each about 1-inch apart. Bake for 8-9 minutes, rotating the pan halfway into baking. Let cool for 10 minutes before transferring to a cooling rack to completely cool. Repeat with second disc.
6. Decorate with royal icing, if desired. Leave cookies uncovered at room temperature to allow icing to dry and set.