



Recipe

RECIPE NAME: **Gingerbread Cookies**

FROM THE KITCHEN OF: **Victoria Magazine**

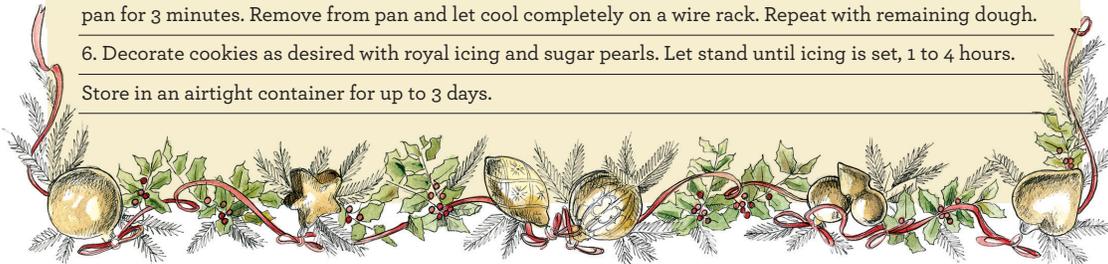
SERVINGS: **42 cookies** COOK TIME: **8–10 minutes**

INGREDIENTS:

½ cup unsalted butter, softened	1 teaspoon ground cinnamon
½ cup granulated sugar	¾ teaspoon pumpkin pie spice
1 large egg	¼ teaspoon baking soda
½ cup unsulphured molasses	¼ teaspoon kosher salt
1 teaspoon vanilla extract	Decorations: royal icing, white sugar pearls
3 cups all-purpose flour	
1½ teaspoons ground ginger	

DIRECTIONS:

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape down sides of bowl. Add egg, beating well. Beat in molasses and vanilla extract until no streaks remain. 2. In a medium bowl, whisk together flour, ginger, cinnamon, pumpkin pie spice, baking soda, and salt. With mixer at low speed, gradually add flour mixture to butter mixture, beating until combined. Wrap dough in plastic wrap, and chill for at least 3 hours or up to 3 days. 3. Preheat oven to 350°. Line baking sheets with parchment paper. 4. Divide dough into quarters, and working with one portion at a time on a floured surface, roll dough to ¼-inch thickness. Cut dough using a 3- to 4-inch cookie cutter, rerolling scraps as necessary. Using a spatula, carefully place cookies 1 inch apart on prepared pan. (Place remaining cookies on a separate prepared pan, and refrigerate until ready to bake.)
5. Bake until firm and center looks dry, 8 minutes for a soft cookie to 10 minutes for a crispy cookie. Let cool on pan for 3 minutes. Remove from pan and let cool completely on a wire rack. Repeat with remaining dough.
6. Decorate cookies as desired with royal icing and sugar pearls. Let stand until icing is set, 1 to 4 hours. Store in an airtight container for up to 3 days.





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