

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:

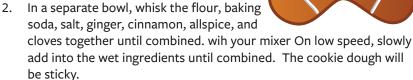
4 cups confectioners' sugar, sifted

3 Tablespoons meringue powder

9–10 Tablespoons water

*optional: gel food coloring

 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.



- 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 bleow) 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.

