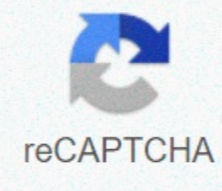




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## Simple gingerbread man cookies recipe

1 of 1 Essential Gingerbread Cookies Cookinmia Our latest recipes In a large bowl, with a wire whisk, mix flour, baking soda, salt, cinnamon, ground ginger, spices and cloves; Select. In a large bowl, with a mixer at low speed, beat the butter, sugar and fresh ginger until combined. Increase the speed to average; Beat until light and fluffy, 2 to 3 minutes, sometimes scraping the bowl with a rubber spatula. Beat in the egg and molasses until mixed. With the mixer at low speed, gradually add the flour mixture, beating until only incorporated. Transfer the dough to a clean work surface. Divide the dough in half and flatten each half to the disc; Wrap the discs in plastic wrap. Cool for at least 1 hour or overnight. Arrange 2 racks in the top and bottom third of the oven. Preheat the oven to 350 degrees F. Line 2 large cookie sheets with parchment paper; Select. Remove the dough from the fridge and let stand until lightly softened. (This will help keep the dough from cracking when rolled.) On a large piece of parchment paper lightly sprinkled with flour, with a floured rolling pin, roll dough about 1/4 inch thick. To prevent sticking while rolling, sometimes run a large metal offset with a spatula under the dough, and sprinkle more flour. Place the parchment paper and dough on another cookie sheet; freeze until very firm, about 15 minutes. Remove the dough from the freezer; Works fast, with flour large cookie cutters, cut out the desired shapes. (If the dough starts to soften too much, return to the freezer for a few minutes.) With a wide metal spatula, transfer cutouts to prepared baking sheets; cool to firm, about 15 minutes. Bake the cookies until crisp, but not darkened, 12 to 15 minutes, rotating the sheets between the top and bottom racks halfway through the pastry. Transfer the cookies, on parchment, to a wire rack to cool completely. Decorate at the request of the Royal Icing, when using. Store the cookies in an airtight container at room temperature for up to 5 days. This site is not available in your country Home Recipes Cooking Baking Style Here's a recipe that combines two Christmas classicsmdash; gingerbread and fruitcakedash; one delicious favorite. I put on a simple glaze of confectioner sugar and orange juice. The dough for these cookies can be made in advance, making it easy to put them in a holiday baking plan. Omdash; Jamie Jones, Madison, Georgia1 pack (14-1/2 ounces) gingerbread cake/cookie mix1/4 cup of butter, Melted1/4 cup water1 container (8 ounces) chopped mixed candied fruit 1/2 cup chopped pecans1/2 cup raisins1-1/4 cup confectioner sugar1 to 2 tablespoons orange juicePreheat oven to 350. In a large bowl, mix the biscuit mixture, melted butter and water to soft dough. Stir in the candied fruit, pecans and raisins. Toss the dough on tablespoons 2 inches apart on low-fat baking sheets. Bake for 8-10 minutes or until set. Cool in pans for 1 minute. Remove the pans from the wire to cool completely. In a small bowl, a bowl, sugar confectioners and enough orange juice to achieve the desired consistency. Spread or drizzly over the cookies. Let stand up to the set. To make the lead: The dough can be done 2 days in advance. Ice cookies can be stored in covered containers at room temperature for 1 week or in a freezer for up to 1 month. 1 cookie: 111 calories, 4 grams fat (1 g saturated fat), 3 mg cholesterol, 91 mg sodium, 19 grams carbohydrates (15 g sugar, 1 g fiber), 1 g protein. Each editorial product is selected independently, although we may receive compensation or receive an affiliate fee if you buy something through our links. Home Recipes Cooking Style Baking No holiday treat dish will be complete without gingerbread man cookies! This is a sure and true recipe that I am happy to share with you. - Mitzi Sentinel, Annapolis, Md.1/2 cup of butter, Softened3/4 cup packed dark brown sugar1/3 cup of molasses1 large egg, room temperature2 tablespoons water2-2/3 cup all-purpose flour1 teaspoon baking soda1/2 teaspoon salt2 teaspoons ground ginger1/2 teaspoon ground nutmeg1/2 teaspoon ground allspicing of choice. Beat in molasses, egg and water. In another bowl, whisk together the remaining ingredients minus the icing, gradually whisk in the cream mixture. Divide the dough in half. Shape of everyone in the drive: Cover. Cool until easy to handle, about 30 minutes. Preheat the oven to 350 degrees. On a lightly floured surface, roll out each serving of dough to 1/8-in thickness. Cut with flour 4-a-side gingerbread man cookie cutter. Place 2 inches apart on greased baking sheets. Bake until the edges are firm, 8-10 minutes. Remove from the wire racks to cool completely. Frost at will. 1 cookie (calculated without glaze): 118 calories, 4 grams fat (2 grams saturated fat), 17 mg cholesterol, 128 mg sodium, 19 grams carbohydrates (9 g sugar, 0 fiber), 2 grams protein. Each editorial product is selected independently, although we may receive compensation or receive an affiliate fee if you buy something through our links. Links.

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