

# Gingerbread COOKIES

## INGREDIENTS

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|--|--|
| 16 tablespoons non-dairy butter                      | 2 tablespoons water                        |
| 6 tablespoons brown sugar                            | 1 teaspoon cinnamon                        |
| 3 ounces dark molasses                               | 1 teaspoon ginger                          |
| ½ teaspoon of salt                                   | ⅛ teaspoon allspice                        |
| 1 teaspoon no-taste vegetable oil                    | ¼ teaspoon baking soda                     |
| 2 teaspoons baking powder plus ½ teaspoon, separated | 1¾ plus 2 tablespoons of all-purpose flour |
|  | 3" gingerbread man cookie cutter           |

by Laura Crotty

YIELD 1 ½ dozen cookies

Inspired by *The Joy of Cooking* cookbook dated 1964, this wonderfully fragrant recipe for gingerbread men is sure to fill your home with Christmas cheer!

## DIRECTIONS

- In a small saucepan, melt the butter, then stir in the brown sugar, molasses, salt and spices. Pour mixture into a medium size mixing bowl.
- Mix 1 teaspoon no taste oil, 2 teaspoons baking powder and 2 tablespoons of water in a small bowl; set aside. In another medium size bowl, mix the flour, ½ teaspoon of baking powder and baking soda together. Add the flour mixture to the wet ingredients and stir to combine. Shape the dough into a brick and wrap tightly in plastic wrap. Refrigerate for 1 ½ hours.
- Preheat the oven to 350°F. Remove the dough from the refrigerator, and place between two pieces of lightly floured parchment paper. Roll out the dough to ¼" thickness and press the cookie cutter into the dough, cutting the cookies close together to make best use of the dough. Line the cookie sheet with the leftover parchment. Remove the cookies with a thin spatula, place on the cookie sheet and bake 8-12 minutes until they feel firm or the edges start to lightly brown. Leave on cookie sheet for several minutes to set, then transfer to a rack to finish cooling. Repeat with the remaining dough.

## ICING

### INGREDIENTS

- 1 cup of Confectioners sugar
- 2 teaspoons non-dairy milk
- 2 teaspoons light Karo syrup
- pastry bag
- fine drawing tip

### DIRECTIONS

Add the milk and Karo syrup to the Confectioners sugar, until you reach a thick, smooth consistency. Spoon into pastry bag with tip. Pipe eyes, using a toothpick or butter knife to cut the flow of icing and help shape the eyes, mouth and buttons. Leave out to set for about 20 minutes or until icing sets. Store in an airtight container in a cool, dry place.

