



Gingerbread Cookies

By: Joan Repato

Ingredients

Cookie Dough

25.5 oz/723 g All Purpose Flour
1 tbs/10 g Baking Powder
1.5 tsp/7.5 g Baking Soda
0.5 tsp/3.4 g Himalayan Pink Salt
0.14 oz/4 g Cinnamon
0.5 tsp/0.5 g Ground Cloves
0.14 oz/4 g Citroperl (DRE 17493 8)
6 oz/170 g Unsalted Butter
11.65 oz/330 g Dark Brown Sugar
2 Eggs
10 oz/284 g Molasses
2.3 oz/65 g Ginger Flavor Paste (DRE 45504 4)
0.7 oz/20 g Vanilla Bourbon Flavor Paste (DRE 21804 5)

Toppings

As Needed Dark Confectionery Coating (GM 200102)
As Needed White Confectionery Coating (GM WCOAT22)
As Needed Crispearls, PurColour Crystal Sugar, PurColour Brilliant Color Powder etc.

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Gingerbread Cookies

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Directions

Cookie Dough

1. Whisk together all purpose flour, baking powder, baking soda, Himalayan pink salt, cinnamon, ground cloves and Citroperl until well blended.
2. Cream together unsalted butter, dark brown sugar and eggs.
3. Add molasses, Ginger Flavor Paste and Vanilla Bourbon Flavor Paste to butter mixture.
4. Gradually stir in dry ingredients until well blended.
5. Divide dough into two and wrap each half in plastic wrap and refrigerate for at least 2 hours.
6. Roll out dough on lightly floured surface to 1/4 inch thick and cut with cookie cutter.
7. Bake in preheated oven at 375°F for 7 to 10 minutes until light brown along the edges.

Toppings

1. Dip or pipe with melted Dark and/or White Confectionery Coating.
2. Decorate with Crispearls, PurColour Crystal Sugar, PurColour Brilliant Color powder and/or other decorations.