

Andrew's Gingerbread Cookies Recipe

Makes about 24 Cookies

For the Cookies:

- 3 cups unbleached all-purpose flour; more for rolling
- 2 tsp. ground ginger
- 1 1/2 tsp. baking powder
- 3/4 tsp. baking soda
- 1/2 tsp. table salt
- 1/2 tsp. ground cinnamon
- 1/4 tsp. freshly grated nutmeg
- 1/4 tsp. ground cloves
- 3/4 cup packed dark brown sugar
- 6 Tbs. unsalted butter, softened at room temperature
- 1/2 cup unsulfured molasses
- 1 large egg, at room temperature
- 1 tsp. pure vanilla extract

For the Decoration:

- 2 cups plus 2 Tbs. confectioners' sugar
- 2 1/2 Tbs. meringue powder
- Food colouring (colours of your choice)
- Edible sprinkles/dragees)

Make the Cookies:

In a large bowl, whisk together the flour, ginger, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves; set aside. In a stand mixer fitted with the paddle attachment, beat the brown sugar and butter on medium speed until light and fluffy, about 3 minutes. Beat in the molasses, egg, and vanilla until thoroughly combined, about 1 minute. On low speed, gradually add the flour mixture until just combined.

Divide the dough, shape into 2 balls, wrap each in plastic. Refrigerate for at least 2 and up to 8 hours.

Position a rack in the centre of the oven and heat the oven to 375 F. Line 2 cookie sheets with parchment paper.

Working with 1 piece of dough at a time, roll it on a lightly floured surface until it's about 1/8 inch thick. Cut out the cookies with your choice of cookie cutter and transfer them to prepared cookie sheets spacing them about 2 inches apart. Re roll the dough until you have used it all up.

Bake 1 sheet at a time until the cookies begin to darken around the edges, 6-8 minutes. Let cool on the sheet on a rack for about 15 minutes. Transfer the cookies directly to the rack and cool completely.

Decorate the Cookies:

In a stand mixer fitted with the whisk attachment, mix the confectioners' sugar, meringue powder, and 1/4 cup cold water on low speed to medium and beat until the icing holds thick, soft peaks, 3 to 4 minutes. Test the consistency, if its to thick add a few drops of water, if its to runny, add more confectioners sugar. Keep the icing covered with a damp cloth or plastic wrap until ready to use, and use the icing the same day its' made. Decorate as desired.