Gingerbread Cookies!

Bakers Buzzin
CHILDREN. LOVE. COOKING.

Ingredients

2 1/2 cups all purpose flour
2 teaspoons ground cinnamon
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon baking soda
1/2 tsp salt
1/2 cup unsalted butter, softened
1/2 cup packed brown sugar
1/3 cup light corn syrup
1 egg

Instructions

- With the help of an adult, **preheat** your oven to 375 degrees F.

- Using a sifter, **sift** together the flour, cinnamon, ginger, cloves, baking soda and salt into a medium mixing bowl. Set aside.

- In a separate mixing bowl, **cream** together softened butter and sugar using an electric mixer on medium speed until light and fluffy.

- To the butter mixture, add corn syrup and egg and **beat** until combined.

- Add the flour mixture to the butter mixture and continue beating until all ingredients are combined.

- **Divide** the dough in half, lightly **dust** with flour, **wrap** in plastic wrap and **chill** in freezer for 10 minutes or refrigerator for 20 minutes.

- On a floured surface, **roll out** dough to 1/4 inch thickness. Lightly **flour** dough and rolling pin to prevent sticking.

- Lightly **flour** cookie cutters and cut out cookies as close to each other as possible.

- Transfer cookies to a lightly **greased** cookie sheet (we used cooking spray) 1/2" apart

- **Bake** at 375 degrees for 7-8 minutes. Carefully remove from the oven to cool and decorate.

- We used royal icing to decorate faces, buttons and more! Happy Holidays!

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Royal Icing (small quantity): Combine 3/4 cup confectioners sugar, 1 Tbsp pasteurized egg whites, 1/8 tsp cream of tartar and 1/8 tsp vanilla in a bowl. If too thin, add a bit more sugar. If too thick, add a bit more egg whites. Icing should slowly drip off a spoon but not in a continuous stream. If it's continuous, add more sugar. If it stays on the spoon and does not drip, it's too thick. Add more egg whites. Add icing to a plastic bag and snip off very end. Have fun!!