

With their classic flavor and cute as can be shape, what's not to love about gingerbread men cookies? Spices like ginger, cloves, and cinnamon give this cookie the right amount of warmth, while molasses and brown sugar provide that perfect chewy texture. While the cookies cool and their aroma fills your home, you'll whip up a simple, sweet icing to decorate these treats any way you'd like. These cookies make the perfect homemade gift, so if you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Classic Gingerbread Men Cookies

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- 2 Rimmed sheet pans
- Small bowl
- 2 Medium bowls
- Standing mixer or large bowl & hand mixer
- Rolling pin
- Wire rack

FROM YOUR PANTRY:

- Salt
- Plastic wrap

KITCHEN 411

We recommend chilling the cookie dough before baking. This allows the butter to solidify, so it melts slowly as the cookies bake. The slower the butter melts, the less the cookies spread.

INGREDIENTS

- 2pieces Parchment paper
- 3cups All purpose flour
- 3/4tsp Baking soda
- 1stick Butter
- 1/2cup Brown sugar
- 1tsp Ground ginger
- 1/2tsp Ground cloves
- 1tsp Ground cinnamon
- 1 Egg
- 1/2cup Molasses
- 1 Gingerbread man cutter
- 1 1/2cup Powdered sugar
- 1 Piping bag

CHEF NOTES

You may have extra of some ingredients.

TWO DOZEN

EST. COOKING TIME: 1.5 HOURS

ALLERGENS: PENDING

SKILL LEVEL:   

HOL29.8.1



1. LET'S PREP

- Preheat oven to **350°**.
- Line the rimmed sheet pans with **parchment paper**; set aside.
- Reserve 1/4 cup of **flour** in a small bowl; set aside for step 4.
- Combine remaining flour and **baking soda** in a medium bowl.



4. BAKE THE COOKIES

- Dust a clean work surface with reserved **flour** and, using a rolling pin, roll out the **dough** to 3/4-inch thickness.
- Using the **gingerbread man cutter**, cut the dough and place on prepared sheet pans.
- Carefully dust off any excess flour.
- **Bake** for 8 to 11 minutes. Remove from the oven and cool completely on a wire rack.
- Repeat with remaining dough if necessary.



2. JUST BEAT IT

- In the bowl of a standing mixer, or a large bowl, beat the **butter, brown sugar, ginger, cloves, cinnamon**, and 3/4 teaspoon **salt** until light and fluffy.
- Add the **egg** and **molasses**. Mix well, making sure to scrape the sides of the bowl once or twice to make sure everything is incorporated.
- Add the **flour mixture** and mix until combined.



5. DECORATE THE COOKIES

- While **cookies** are cooling, prepare royal icing: In a medium bowl, mix together **powdered sugar** and 6 tablespoons of **water**. Transfer to a **piping bag**.
- Cut a small hole from tip from the piping bag and pipe decorations on the **gingerbread cookie**, such as an outline of the gingerbread man, buttons, and a smile.



3. LET IT CHILL

- Turn **dough** onto a clean work surface, form into a rectangle, and wrap with plastic wrap.
- Place the dough in the refrigerator and allow to chill for 30 minutes.



6. SERVE & ENJOY

- Place the **gingerbread men cookies** on a serving platter and enjoy!

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