

This holiday treat combines two quintessential holiday flavors - gingerbread and eggnog. The chewy ginger molasses cookie will warm you right up with its combination of spices, molasses and brown sugar. You'll want to eat the sweet and spiced eggnog buttercream frosting right out of the mixing bowl, but trust us - it's even better between the two cookies. This new twist on the nostalgic cookie sandwich is sure to be a favorite to eat or to share! If you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away.

## Ginger Molasses Cookie Sandwiches *with Eggnog Frosting*

*Chef'd*



### WHAT YOU'LL NEED:

#### EQUIPMENT:

- Rimmed sheet pan
- 2 Small bowls
- Large bowl
- Whisk
- Standing mixer or large bowl & hand mixer
- Rubber spatula
- Wire rack

#### FROM YOUR PANTRY:

- Salt
- Plastic wrap

### KITCHEN 411

Allowing the cookie dough to chill before baking gives it time to solidify. This means it will melt slowly as the cookies bake. The slower the butter melts, the less the cookies spread, which keeps them thick and chewy.



## INGREDIENTS

- 1 piece Parchment paper
- 2 ¼ stick Butter
- ⅓ cup Granulated sugar
- 2 ¾ cup All purpose flour
- 1 tsp Baking soda
- 3 ½ tsp Ground ginger
- 1 ½ tsp Ground cinnamon
- ½ tsp Ground cloves
- ½ tsp Ground nutmeg
- 2 Eggs
- ¾ cup Brown sugar
- 2 tsp Vanilla extract
- ⅓ cup Molasses
- 3 cups Powdered sugar
- 3 tbsp Whole milk
- 1 tbsp Rum
- 1 Piping bag

### CHEF NOTES

*You may have extra of some ingredients.*

1.5 DOZEN

EST. COOKING TIME: 1.5 HOURS

ALLERGENS: PENDING

SKILL LEVEL: 



### 1. PREP THE INGREDIENTS

- Preheat the oven to **350°**.
- Line a rimmed sheet pan with the **parchment paper**.
- Place the **butter** on the counter and let it sit until softened.
- Place ⅓ cup of **granulated sugar** in a small bowl; set aside for step 3.
- In a large bowl, whisk together **flour, baking soda, and only 3 teaspoons ginger, 1 teaspoon cinnamon, ¼ teaspoon of each nutmeg, cloves, and salt.**
- Separate the **egg yolk** from the **egg white** of 1 egg and place the egg yolk in a small bowl. Discard the egg white.



### 3. BAKE THE COOKIES

- Scoop the chilled **dough** into tablespoon sized balls, roll in the small bowl of **granulated sugar** and place on the prepared sheet pan, about 2-inches apart.
- **Bake** the **cookies** for 8 to 10 minutes.
- Remove from the oven and allow the cookies cool on the sheet pan for 10 minutes. Transfer the cookies to a wire rack to cool completely.
- While cookies are cooling, in a standing mixer or a large bowl, mix the remaining **butter**. Add **powdered sugar** ½ cup at a time.
- Add in the **milk, rum, and remaining spices** and mix until well combined. Place frosting in **piping bag**.



### 2. WHIP IT GOOD

- In the bowl of a standing mixer with a paddle attachment or a large bowl, mix only 1 ½ sticks **softened butter** and **brown sugar** on medium-high speed until light and fluffy.
- Add in remaining **egg, egg yolk, vanilla, and molasses**. Mix well.
- On the lowest setting, slowly mix in the **flour mixture** until combined. Scrape down the sides of bowl with a rubber spatula.
- Cover bowl with **plastic wrap** and chill for 30 minutes.



### 4. SERVE & ENJOY

- Cut a nickel-sized hole from the tip of the piping bag and pipe the **eggnog frosting** on half the **cookies**. Top with the remaining cookies.
- Place the **sandwich cookies** on a serving platter and enjoy!

Follow us on social media and share your culinary creations! Use #GetChefd for a chance to win free meals!

