

High Altitude Gingerbread Cookie Recipe

This Cranberry Almond Cake with Champagne Frosting is a great recipe for the holidays! A creative way to use cranberries in your baking that tastes amazing!

Equipment

- baking sheets
- parchment paper
- Rolling Pin
- Cookie Cutters
- Large Cutting Board (optional)
- plastic wrap
- Cooling Rack

Ingredients

Gingerbread Cookies

- 1 large egg
- 1/2 cup butter
- 1/2 cup sugar
- 3 cups flour plus 3 tbsp
- 1/2 tsp salt
- 1/2 tsp baking soda
- 2 tsp ground ginger
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp cloves
- 2/3 cup molasses

Glaze

- 1 cup powdered sugar
- 2 tbsp milk

Frosting

- 3 3/4 cup powdered sugar (one 16 oz. bag)
- 1/2 cup butter
- 1 1/2 tsp vanilla
- 5 tbsp milk

Instructions

Gingerbread Cookies

1. Crack your egg into a small bowl and set aside.
2. In your mixing bowl add the softened butter and sugar.
3. In another bowl combine your flour, salt, baking soda, ginger, cinnamon, nutmeg and cloves.
4. Before you start mixing, set out two pieces of plastic wrap for the dough when you are done.
5. Cream the butter and sugar together until it is fluffy. Scrape the sides and mix again quickly.
6. Add the egg and molasses. Mix until combined. Scrape the sides and mix again.
7. Add in half of the flour mixture and mix until combined. Repeat with the other half. Mix until the flour is mixed in. The dough might not have come completely together.
8. Divide the dough into two and make each half into a ball that is slightly flattened. Place it in the plastic wrap and refrigerate for at least 2 hours, or overnight.
9. When you are ready to roll out the dough, take it out of the refrigerator and let it sit on the counter for a few minutes.
10. Preheat your oven to 350F.
11. Take out your baking sheets and line them with parchment paper.
12. Prepare your rolling surface. I like to use a large cutting board and dust it with flour. When rolling out gingerbread try to use the least amount of flour that you can. That way the dough will roll out better when you have to re-roll it.
13. Roll out the dough to about 1/4" thick and use your desired cookie cutters. Repeat until you have used up all of the dough.
14. Bake the cookies for 8-12 minutes. This will depend on how large your cookies are and how crispy you want them.
15. Once they are done, take the cookies out of the oven and let them cool on the cookie sheet for about 2 minutes. Then transfer them to a cooling sheet to completely cool.
16. Store the cookies in an airtight container. They will last for 5-7 days at room temperature and 2 weeks in the refrigerator. If you wanted to freeze them they will last up to 6 months.

Glaze

1. If you are going to to the glaze for your cookies, get out a small bowl and mix together the milk and the powdered sugar with a spoon. Mix until there aren't any more sugar clumps. Adjust the consistency as necessary.
2. Using a pastry brush, coat the cookies with the glaze. Let them dry on a drying rack until it has hardened. Then store in an airtight container. The glazed cookies will last about 5 days at room temperature and two weeks in the refrigerator. If you wanted to freeze them they should last about 2-3 months.

Frosting

1. If you are going to frost your cookies, place your butter in your mixer and beat for a minute.
2. Add in about a third of the powdered sugar and mix until incorporated.
3. Add in the vanilla and 2 tbsp of milk. Mix until incorporated.
4. If you are using food coloring add it into the mixing bowl.
5. Add in another third of the powdered sugar and mix, Then repeat until all of the powdered sugar is incorporated.
6. Add in the remaining 3 tbsp of milk and mix.
7. Let the frosting mix for a few minutes.
8. Frost your cookies or store the frosting in an airtight container in the refrigerator. The frosting will last about 2 weeks in the refrigerator. The frosted cookies will last about 5 days at room temperature and 2 weeks in the refrigerator. If you wanted to freeze them they should last about 2-3 months.