



Gingerbread Cookie Cut-Outs

These classic gingerbread cookies are festive and fun to decorate. The addition of cornstarch in the dough will help cookies from spreading in the oven.

24 Cookies



up to 75 Min.



Ingredients:

Cookies:

2.75 cup all-purpose flour
0.25 cup Dr. Oetker Cornstarch
2 tbsp ground ginger
1 tsp baking soda
0.5 tsp ground clove
0.5 tsp ground nutmeg
0.25 tsp salt
0.75 cup unsalted butter at room temperature
0.75 cup brown sugar packed
1 egg
0.5 cup molasses
1 tsp vanilla extract

Icing:

1.5 cup Icing sugar, sifted and divided
1 package Dr. Oetker Vanilla Sugar
0.25 tsp cream of tartar
1 egg white

Garnish:

candy sprinkle
small candy cane

- 1 Cookies:**
In large bowl, whisk together flour, cornstarch, ginger, cinnamon, baking soda, cloves, nutmeg and salt; set aside.
- 2** Using electric mixer, beat together butter and brown sugar until light and fluffy, scraping down side of bowl as needed; beat in egg. Beat in molasses and vanilla. Gradually beat in flour mixture.
- 3** On lightly floured work surface, divide dough in half. Flatten into disks; wrap in plastic wrap. Refrigerate for at least 2 hours before rolling out.
- 4** Preheat oven to 350°F (180°C). Working with one portion of dough at a time, roll out dough on lightly floured work surface into 1/4-inch (5 mm) thickness. Using 4-inch (10 cm) gingerbread man cookie cutter, cut out cookies. Transfer to parchment paper-lined baking sheet, about 2 inches apart, rerolling scraps once.
- 5** Bake cookies, in two batches, for 8 to 10 minutes or until lightly golden and tops are set. Let cool in pan for 10 minutes; transfer to rack and let cool completely.





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6 Icing:

Using electric mixer, beat icing sugar, vanilla sugar, cream of tartar and egg white on low speed until combined. Gradually add enough water, 1 tbsp (15 mL) at a time, to thin out icing. Spoon icing into piping bag; pipe onto cookies.

7 Garnish:

Decorate cookies with sprinkles and candy canes.

Tips

- Alternatively, roll out cookies between 2 sheets of parchment paper. If dough starts to soften during rolling or rerolling, transfer to freezer for a few minutes to firm up.
- Use pasteurized egg white in icing if preferred.
- Use a mix of holiday cookie cutters if desired.

