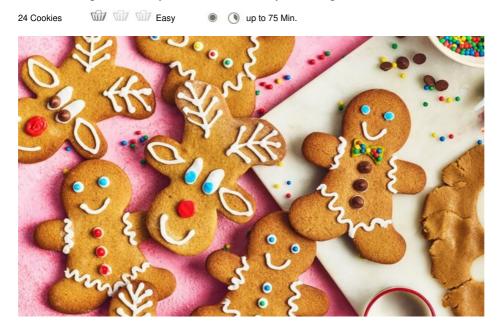


Dr. Oetker Canada Ltd.

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.



(1) Cookies:

In large bowl, whisk together flour, cornstarch, ginger, cinnamon, baking soda, cloves, nutmeg and salt; set aside.

- 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.
- 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.
- 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.
- 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.

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

lcing:

1.5 cup Icing sugar, sifted and divided1 package Dr. Oetker Vanilla Sugar0.25 tsp cream of tartar1 and white

1 egg white

Garnish:

candy sprinkle small candy cane





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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.

