



Ginger Cookies

Serving Size: 4

Calories per serving: 150 kcal

Batches

1



Open Recipe

Recipe Summary



Delicious Ginger Cookies using: Brown Sugar, Unsalted Butter, Eggs, Salt, Ground Ginger, Ground Cinnamon, Ground Clove, Ground All-Spice, All Purpose Flour

Ingredients:

Butter, Unsalted:

Brown Sugar:

Large Eggs:

Salt:

Ginger, Ground:

Cinnamon, Ground:

Cloves, Ground:

All-Spice, Ground:

All-Purpose Flour:

Directions:

Prep:

- Step 1: Preheat the oven to 350°F/175°C. Line two sheet pans with parchment paper or baking mats and set aside.
- Step 2: Slice the butter into small cubes and place back in the refrigerator to stay cold.
- It's important to use very cold butter otherwise, the cookies will spread in the oven.
- Step 3: Measure out the rest of the ingredients.

Method:

- Step 1: Put the cold cubed butter and brown sugar in the bowl of a stand mixer fit with a paddle attachment, or in a large bowl with a hand mixer.
- Mix the butter and sugar on medium speed for about 3 minutes, until well combined.
- It won't be fully creamed and fluffy because it's too cold.
- Scrape down the sides and bottom of the bowl with a rubber spatula.
- Step 2: Add the eggs, salt, ginger, cinnamon, clove, and allspice, if using, to the bowl.
- Mix for 1 minute more on medium speed until all the ingredients are incorporated. Scrape down the bowl again.
- Step 3: With the mixer running on low speed, slowly add the flour to the bowl.
- Mix just until combined.
- This will be a very thick dough, and you may need to knead it gently with your hands until it comes together.
- Step 4: Gather the dough together into a ball and divide it in half.
- Lightly flour a clean work surface and start with half of the dough.
- Lightly flour the top of the dough and a rolling pin.
- Roll out to about ¼-½ inch (0.6-0.8 cm) thick.
- Thicker will produce softer cookies and thinner will produce crispier cookies.
- Alternatively, you can roll the dough between 2 pieces of parchment paper.
- Step 5: Cut shapes out of the dough using cookie cutters and place them on the prepared baking sheets.
- Step 6: Bake for 9-12 minutes.
- I like my cookies cut out ½ inch (0.8 cm) thick and baked for about 10 minutes.
- This produces cookies with slightly crispy edges and soft centers.
- Longer baking times will produce crispier cookies.
- Step 7: If you are decorating the cookies with candies and sprinkles (as I did in the photos) press them into the cookies when they are still hot.
- If you are frosting the cookies, allow them to cool completely first.
- I like to use a simple 3 ingredient icing.
- Step 8: Store cooled cookies in an airtight container at room temperature for up to 5 days.



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Brown Sugar:

Large Eggs:

Salt:

Ginger, Ground:

Cinnamon, Ground:

Cloves, Ground:

All-Spice, Ground:

All-Purpose Flour:

Directions:

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