

8. Decorated Gingerbread Cookies 2024

Decorated Gingerbread Cookies

About 25 - 50 cookies (based on the size)

Ingredients:

Gingerbread Spice:

- 2 TSP** of whole anise seeds (or ½ TSP of ground anise seeds)
- 1 TSP** of whole fennel seeds (or ½ TSP of ground fennel seeds)
- 1 TSP** of whole cloves (or 1/2 TSP of ground cloves)
- 2 TSP** of ground cinnamon
- 1 TSP** of ground Allspice
- 1 TSP** of ground ginger

Gingerbread dough:

- Gingerbread spice (prepared above)
- 2 ½ cups** of all-purpose flour + **Extra flour** for flouring surface
- ¾ cup** of confectioners' sugar
- ½ TSP** of baking powder
- 2 TBSP** of cocoa powder
- 2 sticks** (8 OZ) of butter - soft (room temperature)
- ¼ cup** of honey
- 2** large eggs

Decorating mixture:

- 2** egg whites – **room temperature** (read more about how to separate eggs [here](#))
- 1 ½ cups** of confectioners' sugar
- 2 TBSP** of cornstarch
- 1 TBSP + some extra** of lemon juice with no pulp (fresh lemon juice needs to be filtered over a sieve)

Tools:

- Measuring Spoons & Measuring Cups
- Mortar and Pestle or small food processor
- Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer
- Whisk

Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

3" Round Cookie Cutter (or any other cookie cutters you like, for example, Christmas Cookie Cutters)

Icing Spatula

4 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Sieve

Small decorating bag (with a fine round tip) or a small freezer bag *

* I use a round tip 00 (opening about 1 mm) for the main filling and 01 (opening about 1.5 mm) for a more liquidy filling. You can avoid using a tip, but it will make it a little harder to decorate.

Directions:

Already done:

1. Gingerbread spice:

1.1. Place into the mortar:

2 TSP of whole anise seeds

1 TSP of whole fennel seeds

1 TSP of whole cloves

2 TSP of ground cinnamon

1 TSP of ground Allspice

1 TSP of ground ginger

And process using a pestle until a fine texture is reached.

Note: If you don't have mortar and pestle, you can use a small food processor.

2. Gingerbread dough:

2.1. Place into a kitchen mixer with a flat beater attachment:

Gingerbread spice

2 ½ cups of all-purpose flour

¾ cups of confectioners' sugar

½ TSP of baking powder

2 TBSP of cocoa powder

Shortly stir together using a hand whisk until nicely combined (about 1 minute).

2.2. Add:

2 sticks (8 OZ) of butter - soft (room temperature)

¼ cup of honey

2 large eggs

Process on slow speed until all ingredients are partially combined.

2.3. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes).

Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

3. Dough resting time:

3.1. Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap). If you want to work with the dough soon, form it into a disk, not into a roll shape).

3.2. Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove it from the refrigerator about half an hour before cookie cutting.

Start here:

4. Preheat the oven to 350°F.

5. Cut the cookies:

Important:

- It is important to work fast with the dough.
- If it becomes hard to work with the dough after a while (the dough will become too soft during cookie cutting), place on a plate and cool for a while before proceeding.
- Optionally, you can keep placing scraps from the dough into the fridge before further processing to prevent the dough from softening.

5.1. Place the dough on a floured surface and lightly flour the top of the dough.

5.2. The dough must always sit on a floured surface during flattening to separate the cut cookies that are ready to bake.

Note: The dough needs to always sit on a floured surface during flattening to be able to separate the cut cookies that are ready to bake.

- 5.3. Cut the cookie using the cookie cutter of your choice.
- 5.4. Gently place cookies on a baking sheet with parchment paper using an icing spatula. Make sure they are not touching each other.
- 5.5. With the leftovers from the cut dough: quickly form the dough from them (with your hands) and roll them again with a rolling pin to cut more cookies.

6. Bake:

- 6.1. Bake in a preheated oven until fully baked. The surface turns from a doughy texture to a solid but slightly fluffy (about 9 - 14 minutes).
- 6.2. Rotate the baking sheets in the middle of baking.

Important:

If the dough is flattened unevenly (even just slightly), each cookie can have a slightly different baking time, so closely watch when you get close to the end of baking and remove each, one by one, if necessary.

- 6.3. Let totally cool on the baking sheet before decorating (or using an icing spatula, move to the cooling rack).

7. Decorating mixture:

- 7.1. While cookies are cooling, sift over a fine sieve into a kitchen mixer bowl with a whisk attachment:

1 ½ cups of confectioners' sugar

2 TBSP of cornstarch

Note: Sifting will help to make sure that no lumps are present. This is important to have an easy piping time later (the tip will not get clogged).

- 7.2. Add:

2 egg whites – room temperature

1 TBSP of lemon juice with no pulp

And process at a slow speed until partially combined.

- 7.3. Then increase speed and process until done – the decorated mixture reaches a texture of soft peaks and holds the shape (about 3 – 6 minutes and longer sometimes).

Tip:

If you accidentally make the mixture too thick, consider diluting it with some extra lemon juice.

- 7.4. **Optional:** For more detailed (more advanced) decorating (for example, super fine lines, small dots, etc.), or also for filling larger areas within the established borders with the regular mixture, also prepare an alternative for the decorating mixture:

7.4.1. Simply dilute part of the mixture prepared in step 7.2. with some extra lemon juice.

7.4.2. Process in a kitchen mixer with the whisk attachment to reach a more liquidy texture– after processing the remnants of the mixture in the bowl, slowly retract.

- 7.5. Using a soup spoon, fill part of each decorating mixture to its' own pastry bag and tighten the ends with a rubber band.

Important:

Do not overfill the bag to more easily work with the contents (rather refill the bag a few times during decorating).

- 7.6. Place the remainders of each mixture into a box with lid for later steps (leave on the countertop during decorating).

Important:

Use the mixture only during the decorating cycle, do not prepare ahead. Even in a sealed container, the mixture will start hardening and it will make it harder to work with.

8. Decorating:

8.1. When cookies are fully cooled, and the decorating mixture is prepared, let's start to decorate cookies.

8.2. Decorate the gingerbread based on your fantasy and creativity.

Tip: If creating lines, it is best to keep part of the decorating mixture in the air while piping out (let the decorating mixture gradually sit on the top of the cookie). That will give you straight lines with less effort.

9. Air drying & storing:

- 9.1. Let the decorating mixture air dry until fully dried (usually overnight or up to 24 hours) before serving, storing, or decorating on a Christmas tree.
- 9.2. Store in a sealed container – do not refrigerate.

Tips:

- If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer and use a spatula to mix it back in. Then, continue processing.
- You can leave the dough to rest in the refrigerator longer (up to 3 days) - Remove and leave at room temperature for about 1 hour before processing.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

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