

## Soft Gingerbread Cookies

These soft gingerbread cookies are a staple in the Farmhouse at Christmas time. We often serve mini cookies during our opening hours and make large cookies for children to decorate during our programs.

- 3 cups flour
- $\frac{3}{4}$  cup dark brown sugar
- 1 Tbsp ground cinnamon
- 1 Tbsp ground ginger
- $\frac{1}{2}$  tsp salt
- $\frac{3}{4}$  tsp baking soda
- $\frac{3}{4}$  cup butter, cut into small cubes, slightly softened
- $\frac{3}{4}$  cup molasses
- 3 Tbsp milk



## Directions

- 1) Preheat oven to 350°F. In a food processor or electric mixer combine flour, brown sugar, cinnamon, ginger, cloves, salt, and baking soda
- 3) Add the cubes of butter and mix until a sandy texture
- 4) Gradually add the milk and molasses until evenly moistened. Scrape down the sides of the bowl to make sure dough is well mixed
- 6) Divide dough in two. Wrap each section in plastic and refrigerate until firm (approximately 2 hours in the fridge or 20 min in the freezer)
- 7) On a floured board roll out dough  $\frac{1}{4}$  inch thick.
- 8) Use your favorite cookie cutters to cut out cookies and place them on a baking sheet. Use non stick tray or put a piece of parchment paper on your baking sheet
- 9) Bake at 350°F for 8-11 minutes then place on a wire rack to cool

Note: Smaller cookies cook faster than larger ones so if using multiple cookies cutters have similar sized cookies on each tray.

## Royal Icing

### Ingredients

- 4 cups sifted icing sugar
- 3 tbsp meringue powder
- 8-10 tbsp room temperature water
- Food colouring

### Directions

Beat together all the ingredients. The amount of water depends on the weather, on dry days you will need more water. Icing should be glossy.

When lifting the whisk out of the icing it should drizzle then smooth itself out in 10 seconds.

If icing is too thick add more water, if it is too thin add more icing sugar.

Royal icing will harden in about 2 hours depending on humidity.

When you are not using the icing cover the bowl with a damp cloth or seal in airtight container so it doesn't dry out.