

# Crunchy Gingerbread Cookies

Makes approximately 45 small cookies

## Ingredients

- 75g unsalted butter, softened
- 75g brown sugar (light or dark)
- 35g molasses
- 5ml (1 teaspoons) water
- 1 teaspoon vanilla extract
- 225g plain flour
- 1 teaspoon baking soda (bicarbonate soda)
- a pinch of salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground all spice
- 1/8 teaspoon ground cloves



## Royal Icing

- 1 egg white
- 250g icing sugar (pure or icing sugar mixture)

## Method

1. Line two baking trays with baking paper and set aside.
2. Place the butter, sugar, molasses and water in a saucepan and heat gently until the sugar has dissolved and the butter has melted, stir through the vanilla
3. In a medium mixing bowl, whisk together the flour, salt, bicarb soda and spices and then pour in the melted ingredients.
4. Mix well until the dough is evenly coloured and becomes firm. It will appear crumbly but bring it together with your hands to form a smooth ball.
5. Place the dough onto a square of glad wrap and press into a 2cm disc, wrap tightly and chill in the refrigerator for 20 minutes. (If you leave the dough in the fridge longer, it will take longer to be soft enough to roll out without cracking)

6. Preheat oven to 170°C / 150°C fan forced.
7. Roll the dough out between two sheets of baking paper until it is approximately 5mm thick.
8. Cut out shapes (see notes below) and place onto baking trays leaving 1cm between each cookie. *These cookies don't spread so you can put them closer together than regular cookies.*
9. Bake for 10 - 12 minutes, depending on the size of your cookies.
10. Transfer to a wire rack to cool completely before icing if desired.

## Notes

- This dough can appear crumbly, however once you roll it out between the sheets of baking paper it becomes smooth again.
- After cutting out the first batch, bring remaining dough back together to re-form a ball and re-roll. Once again, don't be alarmed that it looks crumbly, it will smooth out when you roll it.
- This dough can be imprinted using cooking stamps or plunge cutters, the dough holds the patterns really well.
- There is no need to chill the dough again after cutting out the shapes.
- Dough should be baked on the day of making or can be frozen for up to 2 months. It is not suitable to refrigerate.

## To make royal icing

1. Beat the egg white in a medium mixing bowl until foamy.
2. Gradually beat in the icing sugar until the icing is glossy and forms soft peaks.

## To decorate the cookies with royal icing

***(The best advice I can give you if you aren't very experienced at piping (like me) is to keep it simple! 😊)***

1. Fit a piping bag with a 1 - 2mm round piping tip, fill the piping bag with the royal icing then pipe decorations on the cookies.
2. Leave to dry full before storing in a sealed container at room temperature for up to 1 week.