



Gingerbread Cookie Sandwiches

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



275 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1.5 cups powdered sugar
- ☐ 1 cup t brown sugar dark packed (firmly)
- ☐ 1 large eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon

- ☐ 0.3 teaspoon ground cloves
- ☐ 1.5 teaspoons ground ginger
- ☐ 0.1 teaspoon kosher salt
- ☐ 1 tablespoon milk as needed plus more
- ☐ 0.3 cup blackstrap molasses
- ☐ 0.3 cup butter unsalted at room temperature
- ☐ 0.5 teaspoon vanilla extract pure

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ stand mixer

Directions

- ☐ In a large bowl, combine the flour, bakingsoda, salt, and spices; set aside. In the bowl of a stand mixer, beat the butter and sugar together until they appear light and fluffy.
- ☐ Add the egg and mix to combine.
- ☐ Add the molasses and mix to combine, scraping down the sides of the bowl once if needed.
- ☐ Working in three batches, add the dry ingredients, mixing between each addition until just incorporated.
- ☐ Remove the dough and turn it out onto a sheet of plastic wrap; form into a disk, wrap tightly and refrigerate until firm, at least 2 hours. (Dough can be made up to 1 day ahead.)
- ☐ Preheat the oven to 350°F.
- ☐ Remove the dough and cut it in half. Re-wrap one half and place back in the fridge; let the other sit at room temperature a few minutes to soften slightly. Lightly flour a work surface and your rolling pin, and roll out the dough to 1/4-inch thick.

- ☐ Line a baking sheet with parchment paper.Using cookie cutters, cut out the gingerbreadmen, and transfer to the prepared sheets.(If the dough feels very soft, refrigerate thegingerbread men on the baking sheet for15 minutes before placing in the oven tobake.)
- ☐ Bake until cookies appear firm and likethey're just starting to crisp, 12 to 15 minutes.
- ☐ Remove and let cool on the sheet 5 minutes,then transfer to racks to cool completely.
- ☐ Meanwhile, make the sandwich filling. Beattogether the butter, vanilla, and salt untilfluffy.
- ☐ Add the confectioners' sugar in 2batches and beat on low speed until incorporated.
- ☐ Add the milk and beat until the mixtureis thick but spreadable, adding more milk in1 teaspoon increments as needed.
- ☐ Spreadsome of the icing onto half of the cooledgingerbread men; sandwich each with anothercookie.
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Nutrition Facts



Properties

Glycemic Index:15.44, Glycemic Load:21.21, Inflammation Score:-3, Nutrition Score:5.5447826393597%

Nutrients (% of daily need)

Calories: 275.28kcal (13.76%), Fat: 4.47g (6.88%), Saturated Fat: 2.6g (16.22%), Carbohydrates: 56.1g (18.7%), Net Carbohydrates: 55.26g (20.09%), Sugar: 34.67g (38.52%), Cholesterol: 21.91mg (7.3%), Sodium: 132.9mg (5.78%), Alcohol: 0.04g (100%), Alcohol %: 0.07% (100%), Protein: 3.33g (6.66%), Manganese: 0.38mg (19.1%), Selenium: 11.61µg (16.59%), Vitamin B1: 0.22mg (14.6%), Folate: 51.84µg (12.96%), Iron: 1.73mg (9.63%), Vitamin B2: 0.16mg (9.19%), Vitamin B3: 1.71mg (8.53%), Magnesium: 21.19mg (5.3%), Phosphorus: 40.45mg (4.05%), Copper: 0.08mg (3.87%), Potassium: 135.47mg (3.87%), Fiber: 0.85g (3.39%), Calcium: 32.42mg (3.24%), Vitamin B6: 0.06mg (3.03%), Vitamin A: 137.22IU (2.74%), Vitamin B5: 0.24mg (2.38%), Zinc: 0.27mg (1.81%), Vitamin E: 0.17mg (1.1%)