



Gingerbread Cutouts



Vegetarian

READY IN



165 min.

SERVINGS



24

CALORIES



101 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 2 cups confectioners' sugar
- ☐ 2 large egg yolks
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 pinch ground cloves
- ☐ 0.5 teaspoon ground ginger

- ☐ 0.5 cup brown sugar light packed
- ☐ 2 tablespoons meringue powder
- ☐ 3 tablespoons blackstrap molasses
- ☐ 0.3 teaspoon salt
- ☐ 2 tablespoons butter unsalted melted

Equipment

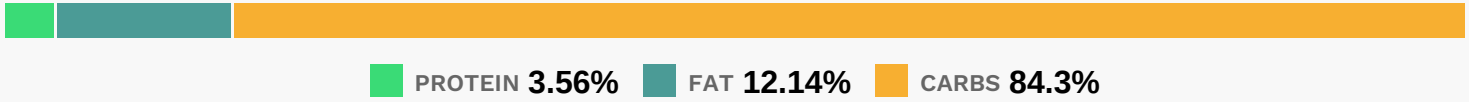
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender

Directions

- ☐ Whisk the flour, baking powder, cinnamon, ginger, cloves, salt and baking soda in a medium bowl. Beat the brown sugar, molasses, melted butter and egg yolks in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Reduce the mixer speed to low; add the flour mixture and beat, gradually increasing the speed to medium high, until the dough comes together, about 3 minutes.
- ☐ Roll out the dough between 2 pieces of parchment paper coated with cooking spray until 1/8 inch thick. Freeze until firm, 30 minutes.
- ☐ Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment.
- ☐ Cut out cookies using 2-inch cutters; arrange 1 1/2 inches apart on the baking sheets. Gather the scraps and chill until firm, then reroll once to cut out more cookies. Refrigerate the cutouts until firm, 20 minutes.
- ☐ Bake the cookies, switching the pans halfway through, until golden, 10 to 12 minutes.
- ☐ Let cool 2 minutes on the baking sheets, then transfer to racks to cool completely.
- ☐ Make the icing: Beat the confectioners' sugar, meringue powder and 3 to 4 tablespoons water in a bowl with a mixer on high speed until smooth and thick.

- ☐
- Transfer to a resealable bag and snip a small corner. Pipe onto the cookies and sprinkle with nonpareils.
- ☐
- Let set 30 minutes.
- ☐
- Photograph by Andrew Purcell

Nutrition Facts



Properties

Glycemic Index:12.83, Glycemic Load:4.69, Inflammation Score:-1, Nutrition Score:2.1160869608107%

Nutrients (% of daily need)

Calories: 101.02kcal (5.05%), Fat: 1.39g (2.14%), Saturated Fat: 0.75g (4.67%), Carbohydrates: 21.73g (7.24%), Net Carbohydrates: 21.52g (7.83%), Sugar: 16.12g (17.91%), Cholesterol: 17.81mg (5.94%), Sodium: 153.83mg (6.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.92g (1.84%), Calcium: 76.28mg (7.63%), Manganese: 0.11mg (5.53%), Selenium: 3.6µg (5.14%), Phosphorus: 37.63mg (3.76%), Vitamin B1: 0.05mg (3.65%), Folate: 14.07µg (3.52%), Iron: 0.63mg (3.5%), Vitamin B2: 0.04mg (2.48%), Magnesium: 8.41mg (2.1%), Vitamin B3: 0.42mg (2.09%), Potassium: 52.58mg (1.5%), Vitamin B6: 0.03mg (1.34%), Copper: 0.03mg (1.31%)