



Gingerbread People Holiday Cookie Projects: White Snowflakes, Dreidel Trios and Ornaments

READY IN



55 min.

SERVINGS



24

CALORIES



360 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 3.3 cups cake flour
- ☐ 2 cups confectioners' sugar
- ☐ 0.5 cup blackstrap molasses dark (not blackstrap)
- ☐ 1 eggs
- ☐ 1 teaspoon egg white (See Disclaimer)
- ☐ 24 servings various food coloring

- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 2 teaspoons ground ginger
- ☐ 0.8 cup brown sugar light packed
- ☐ 3 tablespoons milk
- ☐ 24 servings raisins as needed
- ☐ 0.3 teaspoon salt
- ☐ 24 servings various colors of sanding sugar
- ☐ 8 ounces butter unsalted softened at room temperature (2 sticks)
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 24 servings chocolate chips white as needed

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ toothpicks
- ☐ cookie cutter
- ☐ pastry bag

Directions

- ☐ Special equipment: Pastry bag fitted with small, round tip; cookie cutters in the shape of gingerbread men and women, dreidels, Christmas tree ornaments, and snowflakes; wire, string or yarn for stringing
- ☐ Make the Gingerbread: In a mixer fitted with a paddle attachment, cream the butter until smooth.
- ☐ Add the sugar and mix.

- ☐ Add the eggs and mix.
- ☐ Add the molasses and vanilla and mix.
- ☐ Sift the flour, baking soda, salt, cinnamon, ginger, and cloves together. Working in batches and mixing after each addition until just combined, add the dry ingredients to the butter-sugar mixture. Shape the dough into a thick disk, wrap in waxed paper, and refrigerate 1 to 2 hours.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Grease 1 or 2 cookie sheets. On a lightly floured surface, roll the dough out 1/4-inch thick and cut out with desired cookie cutters.
- ☐ To make the Royal Icing: In a mixer, blend the confectioners' sugar, milk, and egg white together.
- ☐ Add more sugar to get a pipe-able consistency.
- ☐ To make Gingerbread Men and Women: Use gingerbread man and woman cookie cutters and cut out the cookies, re-rolling the scraps as needed. Decorate them with raisins and white chocolate chips for eyes, nose, mouth, and buttons down the front.
- ☐ Bake until firm, 8 to 10 minutes, and let cool on the pan.
- ☐ Meanwhile, add some festive colors to your icing with food coloring and lay out colored sugars in small glass bowls with spoons. Using a pastry bag fitted with the smallest plain tip, pipe a few colorful borders or white borders and coat with sanding sugar. When set, add more lines of icing in white.
- ☐ To make snowflakes: Use a snowflake-shaped cookie cutter to cut out the cookies, re-rolling the scraps as needed. If you plan to hang the cookies, use a toothpick to make holes in the cookies about 1/8-inch wide, keeping in mind that the holes will shrink as the cookies bake and puff up a bit.
- ☐ Bake until firm, 8 to 10 minutes, and let cool on the pan. Using only white icing and a pastry bag fitted with the smallest plain tip, pipe thin lines from the center of the cookie out to the points, like spokes of a wheel. Connect the spokes with thin lines between them, making a spiderweb effect to give it the look of a snowflake.
- ☐ Let the icing harden before threading the cookies onto wire, string, or yarn for hanging.
- ☐ To make ornaments: Use any holiday-themed cookie cutter to cut out the cookies, re-rolling the scraps as needed. If you plan to hang the cookies, use a toothpick to make holes in the cookies about 1/8-inch wide, keeping in mind that the holes will shrink as the cookies bake and puff up a bit.

- ☐ Bake until firm, 8 to 10 minutes, and let cool on the pan. Meanwhile, color some of your icing in festive colors with food coloring, or use colored sugars. Using a pastry bag fitted with the smallest plain tip, pipe a few colorful borders and decorations on the cookies. When set, add more lines of icing in white.
- ☐ Let the icing harden before threading the cookies onto wire, string, or yarn for hanging.
- ☐ To make dreidel trios: Use a dreidel cookie cutter and cut out 3 cookies.
- ☐ Lay 1 on a greased sheet pan. Fanning out at an angle, with the handles overlapping at the top, lay 2 more dreidels next to the first one (it will look like a paper-doll effect). The handle is now 3 layers thick; press on it gently to thin it slightly and make it larger. Repeat with the remaining dough, re-rolling the scraps as needed.
- ☐ If you plan to hang the cookies, use a toothpick to make a hole in the cookies about 1/8-inch wide, keeping in mind that the hole will shrink as the cookies bake and puff up a bit.
- ☐ Bake until firm, 8 to 10 minutes, and let cool on the pan. Color some of your icing blue with food coloring, or use blue colored sugar and white icing together. Using a pastry bag fitted with a small plain tip, pipe Hebrew letters or stars of David on the cookies' faces.
- ☐ Let the icing harden before threading the cookies onto wire, string, or yarn for hanging.

Nutrition Facts



Properties

Glycemic Index:14.7, Glycemic Load:31.73, Inflammation Score:-3, Nutrition Score:5.3821739683981%

Nutrients (% of daily need)

Calories: 359.55kcal (17.98%), Fat: 8.72g (13.41%), Saturated Fat: 5.24g (32.76%), Carbohydrates: 70.65g (23.55%), Net Carbohydrates: 68.13g (24.77%), Sugar: 34.43g (38.26%), Cholesterol: 27.57mg (9.19%), Sodium: 66.32mg (2.88%), Alcohol: 0.03g (100%), Alcohol %: 0.04% (100%), Protein: 3.27g (6.53%), Manganese: 0.41mg (20.54%), Selenium: 9.24µg (13.2%), Potassium: 390.22mg (11.15%), Fiber: 2.52g (10.09%), Copper: 0.17mg (8.26%), Magnesium: 32.09mg (8.02%), Iron: 1.4mg (7.78%), Vitamin B6: 0.12mg (5.95%), Vitamin B2: 0.09mg (5.14%), Phosphorus: 51.31mg (5.13%), Vitamin A: 250.06IU (5%), Calcium: 40.04mg (4%), Vitamin B1: 0.05mg (3.54%), Vitamin B3: 0.61mg (3.05%), Vitamin E: 0.32mg (2.14%), Vitamin B5: 0.21mg (2.06%), Vitamin C: 1.63mg (1.98%), Folate: 7.81µg (1.95%), Zinc: 0.28mg (1.85%), Vitamin D: 0.2µg (1.33%)