



Gingerbread Snowflake Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



828 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup butter softened
- ☐ 5 cups flour all-purpose
- ☐ 0.5 teaspoon ground allspice
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 1.5 tablespoons ground ginger
- ☐ 8 servings chocolate icing
- ☐ 1 cup blackstrap molasses

- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 0.3 cup water

Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ cookie cutter
- ☐ ziploc bags

Directions

- ☐ Beat butter and sugar at medium speed with a mixer until fluffy.
- ☐ Stir together 1/4 cup water and soda until dissolved; stir in molasses.
- ☐ Combine flour and next 4 ingredients.
- ☐ Add to butter mixture alternately with molasses mixture, beginning and ending with flour mixture. Shape mixture into a ball; cover and chill 1 hour.
- ☐ Roll to 1/4-inch thickness on a lightly floured surface.
- ☐ Cut with a 7 1/2-inch snowflake cookie cutter.
- ☐ Place 2 inches apart on parchment paper-lined baking sheets.
- ☐ Cut out designs in snowflakes using 1/4- to 1/2-inch cutters, and remove.
- ☐ Bake at 350 for 12 to 15 minutes.
- ☐ Remove to wire racks to cool.
- ☐ Spoon icing into a small heavy-duty zip-top plastic bag. Snip a tiny hole in 1 corner of bag; pipe around edges of cookies.
- ☐ Sprinkle icing with sugar, if desired.
- ☐ Note: Sparkling sugar can be found at cake decorating and kitchen shops.

Nutrition Facts



PROTEIN 4.04% **FAT 30.57%** **CARBS 65.39%**

Properties

Glycemic Index:31.51, Glycemic Load:82.62, Inflammation Score:-8, Nutrition Score:19.847391133723%

Nutrients (% of daily need)

Calories: 828.24kcal (41.41%), Fat: 28.32g (43.57%), Saturated Fat: 5.73g (35.8%), Carbohydrates: 136.32g (45.44%), Net Carbohydrates: 133.85g (48.67%), Sugar: 74.34g (82.6%), Cholesterol: 0mg (0%), Sodium: 615.12mg (26.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.43g (16.86%), Manganese: 1.56mg (77.99%), Selenium: 34.7µg (49.57%), Vitamin B1: 0.64mg (42.46%), Folate: 145.68µg (36.42%), Iron: 5.9mg (32.76%), Magnesium: 122.74mg (30.68%), Vitamin B2: 0.49mg (28.73%), Vitamin B3: 5.17mg (25.86%), Potassium: 735.87mg (21.02%), Vitamin A: 1017.04IU (20.34%), Copper: 0.33mg (16.36%), Vitamin B6: 0.33mg (16.29%), Calcium: 113.6mg (11.36%), Phosphorus: 110.96mg (11.1%), Fiber: 2.47g (9.87%), Vitamin E: 1.36mg (9.09%), Vitamin B5: 0.73mg (7.26%), Zinc: 0.73mg (4.9%), Vitamin K: 4µg (3.81%)