



Gingerbread Trees with Juniper Berry Glaze

READY IN



45 min.

SERVINGS



64

CALORIES



127 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed ()
- ☐ 1 teaspoon ground allspice
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 teaspoon ground ginger
- ☐ 0.8 cup half and half
- ☐ 1 ounce juniper berries crushed
- ☐ 0.3 cup mild-flavored molasses light ()
- ☐ 1 pound powdered sugar

- ☐ 0.5 teaspoon salt
- ☐ 2.3 cups unbleached all purpose flour
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 64 servings decorations assorted (colored sugars, nonpareils, and dragées)

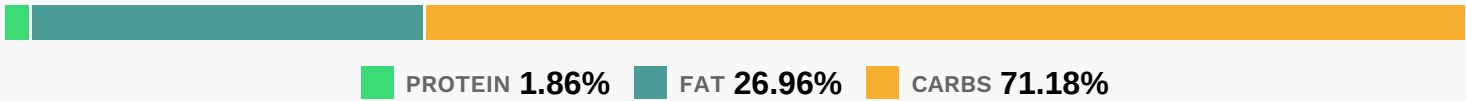
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Whisk first 6 ingredients in medium bowl. Beat butter and sugar in large bowl until fluffy. Beat in molasses. Beat in dry ingredients. Gather dough; divide into 4 pieces. Shape into disks. Wrap; chill at least 2 hours and up to 2 days.
- ☐ Preheat oven to 350°F. Line 2 baking sheets with parchment.
- ☐ Roll out 1 dough disk to 1/8-inch thickness. Using 3 1/2-inch cutter, cut out cookies.
- ☐ Transfer to sheet. Gather scraps; chill.
- ☐ Bake cookies until almost firm in center, 12 minutes. Cool on sheets 2 minutes, then cool on racks. Repeat, using all dough. Do ahead Store airtight at room temperature up to 3 days or freeze up to 2 weeks.
- ☐ Bring first 2 ingredients to simmer. Cover; chill 5 hours. Strain.
- ☐ Place powdered sugar in bowl.
- ☐ Whisk in half and half by spoonfuls until glaze is spreadable. Frost cookies; decorate.
- ☐ Let stand until glaze sets. Do ahead Store between sheets of waxed paper in airtight container at room temperature up to 3 days.

Nutrition Facts



Properties

Glycemic Index:1, Glycemic Load:0.44, Inflammation Score:-1, Nutrition Score:1.1108695665455%

Nutrients (% of daily need)

Calories: 126.88kcal (6.34%), Fat: 3.84g (5.91%), Saturated Fat: 2.51g (15.69%), Carbohydrates: 22.82g (7.61%), Net Carbohydrates: 22.69g (8.25%), Sugar: 18.81g (20.91%), Cholesterol: 8.62mg (2.87%), Sodium: 30.07mg (1.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.6g (1.2%), Manganese: 0.07mg (3.29%), Selenium: 1.93µg (2.76%), Vitamin B1: 0.04mg (2.41%), Folate: 8.27µg (2.07%), Vitamin A: 98.99IU (1.98%), Vitamin B2: 0.03mg (1.76%), Iron: 0.29mg (1.64%), Vitamin B3: 0.28mg (1.41%), Magnesium: 4.78mg (1.2%)