

- Soft, chewy, and perfectly flavored with plenty of spices, molasses, and dark brown sugar, these Classic Gingerbread Cookies are perfect for Christmas. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making Classic Gingerbread Cookies. So to get started with these gingerbread cookies, we're gonna put together our dry ingredients. We're gonna start with our all purpose flour then we're gonna add our spices. We've got ginger, cinnamon and nutmeg, cloves, baking soda, baking powder, and some salt. Just combine all these together. All right, then we'll set this aside. Next, we'll wanna cream our butter and sugar. Got our butter and dark brown sugar. We're gonna wanna add these to our mixer and cream them together for about three to four minutes until they get nice and light and fluffy. Scrape down the sides and everything real quick just to make sure it's all getting incorporated. All right, so things are looking good. I'll go ahead and show you what you're looking for. When you're creaming butter and sugar together, you really wanna make sure it's nice and creamy and fluffy, and so you're looking for this lightened color that's really nice and creamy, as opposed to this darker color where it started, so that's the contrast you're looking for. And when you get that, it's fully creamed. So next we wanna add our vanilla extract and our egg, and mix those until they're well combined. You may need to scrape down the sides of the bowl once or twice just to make sure it's all coming together. All right, so next we're gonna wanna add our molasses. The last thing we're gonna do is add our dry ingredients. So you wanna stir these together until they're pretty well combined, but you don't wanna over-mix them, so once it all kinda starts to come together, go ahead and stop. So things are pretty well combined, we've still got a little bit of flour around the outside of the bowl, so now we'll just go ahead and use our spatula to kinda finish combining any remaining flour that needs to be mixed in. This way we can make sure that we're not over-mixing. Over-mixing can actually give you tough cookies, so we wanna make sure to avoid that. There we go, we've got our cookie dough, now we're ready to roll it out and start making our cookies. I like to use two pieces of parchment paper and roll the cookie dough out between that. So I'm gonna show you how to do that. I think it's a lot easier than using your countertop, you don't have the mess of the flour, you're not adding flour into your cookies and changing the way that they're gonna bake, so it just keeps it nice and simple. We're actually gonna roll out our cookie dough on here, pop it in the freezer and let it firm up, cut out our cookies, and then we can actually bake our cookies right on this same piece of parchment paper on our cookie sheet. Nice and simple. So let's get about roughly half of our cookie dough. Get that into a nice ball. And kind of stretch that out into a little bit more of a log, because we wanna kind of take up most of this parchment paper. Then we're gonna place our second piece of parchment paper over top. Use our rolling pin, roll it out to about 1/4 inch thickness. So there's our cookie dough, it's all rolled out. We're gonna pop it in the freezer for about six to eight minutes and let it firm up a little bit. Then we'll cut out our cookies. So our cookie dough has been freezing for about seven minutes

and now we're ready to cut out our cookies. Press our cutter in there. You wanna try to get about half an inch roughly to an inch between each of your cookies. They don't really spread in the oven, but it's ideal to have a little space there just in case. Just pull off your excess cookie dough. Because it's nice and cold, it comes off really easily. So once you've got your cookies cut out and ready to go, we can pop 'em onto a cookie sheet. And pop 'em in the oven. I think seven minutes is pretty much perfect, but your oven may be a little different, so pop 'em in, check 'em out, take 'em out when they're ready. So now you wanna let your cookies cool, and while they're cooling, we're gonna make our icing. We're going to start with our powdered sugar, add some vanilla extract, a little corn syrup to help the icing keep its shine on the cookies. And then some water, it's gonna be about one to two tablespoons. We'll start with one and then add more as needed. And we'll whisk it all together. It is gonna seem fairly thick and that's okay, we want it to be thick so that it stays on our cookies. All right, that's nice and thick, but it still has a little bit of spread to it, which means it should pipe just fine. So it looks like it's ready to go. We're gonna grab our piping bag. I've got mine fitted with a number three icing tip, so it'll give us a nice-sized piping line. Once you've got your icing in your piping bag, you're ready to go. And from here you can decorate them however you like. You can ice 'em as kinda the classic gingerbread man which is nice and simple, or you can do something more elaborate and get your kids involved, whatever feels good to you, you go for it. I'm gonna go ahead and decorate them the classic way and start by adding their cute little faces. And then we'll add their buttons. When your cookies are decorated and dry, they're ready for your cookie tray, to share with neighbors, or even put out for Santa. They are so delicious, easy to make, perfectly spiced, and just a classic Christmas cookie. I really hope you enjoy them. For the full recipe head over to [lifeloveandsugar.com](http://lifeloveandsugar.com).