

# Gingerbread Cookies

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**Difficulty:** Easy    **Yield:** 3-4 dozen cookies

## Ingredients:

### The Dough:

- 1 cup light brown sugar
- 1 cup light molasses
- 1 cup vegetable shortening
- 1 tbsp. baking soda
- 1 egg
- 1/4 tsp salt
- 2 tps baking powder
- 1 tbsp ground ginger
- 1/2 tsp ground cinnamon
- 4 generous cups all-purpose flour, more for rolling

### The Icing:

- 3 ounces egg whites (approximately 2 large eggs)
- 1 tsp vanilla
- 4 cups confectioner's sugar

## Preparation:

1. Combine sugar, molasses and vegetable shortening in a large pan and melt on low heat, until all components are completely dissolved. Remove from heat.
2. Add 1/4 cup water and the baking soda to the mixture and stir vigorously. Allow mixture to come to room temperature.
3. In the bowl of a mixer, combine the egg, salt, ginger, cinnamon and baking powder. Add in the cooled mixture from the previous step and mix well. Add the flour cup by cup.
4. Place the dough in the refrigerator for a few hours (at least 2).
5. When ready to bake, preheat the oven to 350°. In the bowl of a mixer, combine the egg whites and vanilla. Beat on high until stiff peaks form.
6. Mix in the confectioner's sugar. The final product should be a viscous, glossy icing. If too runny, add more confectioners' sugar. If too dull, try adding a bit of corn syrup.
7. Transfer icing to a piping bag, or a plastic bag with the corner cut off.
8. Roll out the dough on a floured surface to about a 1/4 inch thickness. Cut into desired shapes and lay onto parchment paper-lined baking trays.
9. Bake 9-10 minutes, or until edges just begin to brown. Allow cookies to come to room temp as icing rests.
10. Ice cookies and enjoy.