

Chewy Gingerbread Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
32 servings	2 hours 15 minutes	10 minutes	2 hours 25 minutes

Ingredients

For the Gingerbread Cookies:

375 g (3 cups) all-purpose flour, spooned and leveled

1 tbsp ground ginger

1 tbsp ground cinnamon

1/2 tsp ground nutmeg

1/4 tsp ground allspice

1/4 tsp ground cloves

1/2 tsp salt

1/2 tsp baking soda

170 g (3/4 cup) unsalted butter, softened

165 g (3/4 cup) light brown sugar, packed

2 egg yolks, at room temperature

1 tsp vanilla extract

170 g (1/2 cup) unsulphured molasses

For the Icing:

390 g (3 cups) powdered sugar

60–75 ml (4–5 tbsp) whole milk

Directions

Make the Cookie Dough:

- Combine Dry Ingredients:** In a medium bowl, whisk together the flour, ginger, cinnamon, nutmeg, allspice, cloves, salt, and baking soda. This ensures the spices are evenly distributed throughout the dough.
- Cream Butter and Sugar:** In a large bowl, cream together the softened butter and brown sugar until the mixture is light and fluffy. This step is crucial for creating the chewy texture.

- 3 Add Wet Ingredients:** Mix in the egg yolks, molasses, and vanilla extract until smooth. The molasses adds both flavor and moisture.
- 4 Incorporate Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix, as this can lead to tough cookies.
- 5 Chill the Dough:** Shape the dough into a disk, wrap it tightly in plastic wrap, and refrigerate for at least an hour. Chilling helps the flavors meld and makes the dough easier to work with.

Roll & Cut the Dough:

- 6 Roll the Dough:** On a well-floured surface, roll the chilled dough to about 1/4-inch thickness. If the dough feels too firm, let it sit at room temperature for a few minutes before rolling.
- 7 Cut Out Shapes:** Use your favorite cookie cutters to create festive shapes like stars, snowflakes, or gingerbread people. Be creative and have fun with it!
- 8 Chill Again:** Arrange the cutouts on a parchment-lined baking sheet and chill them in the refrigerator for at least an hour. This step prevents the cookies from spreading while baking.

Bake to Perfection:

- 9 Preheat the Oven:** Set your oven to 350°F (175°C) and line additional baking sheets with parchment paper if needed.
- 10 Bake:** Place the chilled cookie cutouts about 2 inches apart and bake for 9–10 minutes (or 7–8 minutes for smaller cookies). The edges should be set, but the centers will remain soft.
- 11 Cool:** Let the cookies rest on the baking sheet for 2 minutes before transferring them to a wire rack to cool completely.

Make the Icing & Decorate:

- 12 Prepare the Icing:** Sift the powdered sugar into a medium bowl and stir in milk until you reach your desired consistency. The icing should be thick enough to hold its shape but still flow smoothly for piping.
- 13 Decorate:** Fill a piping bag with the icing and decorate your cookies however you like. Add details, patterns, or even sprinkles for extra flair.
- 14 Set the Icing:** Allow the icing to dry completely before stacking or storing the cookies.