

# Frosted Gingerbread Cookies

Course: **Christmas Cookies, Cookies**

| Servings    | Prep time          | Cooking time | Total time         |
|-------------|--------------------|--------------|--------------------|
| 24 servings | 2 hours 20 minutes | 10 minutes   | 2 hours 30 minutes |

## Ingredients

### For the Cookie Dough:

- 360 g (3 cups) all-purpose flour
- 2 1/2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 3/4 tsp baking soda
- 1/2 tsp fine sea salt
- 170 g (6 oz) unsalted butter, room temperature
- 150 g (3/4 cup) granulated sugar
- 156 g (3/4 cup) light brown sugar, packed
- 2 tsp pure vanilla extract
- 2 large eggs, room temperature
- 60 g (1/4 cup) mild molasses

### For the Cream Cheese Frosting:

- 113 g (4 oz) full-fat cream cheese, softened
- 57 g (1/4 cup) unsalted butter, softened
- 1 tbsp pure vanilla extract
- 240 g (2 cups) confectioners' sugar, sifted
- 2 tsp fresh lemon juice
- 1 tsp lemon zest

### Optional:

- Festive sprinkles for decorating

## Directions

### **Prepare the Dough:**

- 1** Begin by whisking together the dry ingredients in a large bowl: flour, ginger, cinnamon, cloves, baking soda, and salt. These spices will give your cookies their signature gingerbread flavor.
- 2** In the bowl of a stand mixer, cream the butter, granulated sugar, and light brown sugar until light and fluffy, about 2 minutes. Reducing the sugar slightly doesn't compromise the creaming process but ensures the cookies aren't overly sweet. Add the vanilla and molasses, followed by the eggs, one at a time, mixing well after each addition.
- 3** Reduce the mixer speed to low and gradually incorporate the dry ingredients. Mix just until combined, being careful not to overwork the dough. Cover the bowl with plastic wrap and refrigerate for at least two hours. This step is crucial as it firms up the dough, making it easier to handle and enhancing the cookies' flavor.

### **Shape & Bake:**

- 4** Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper
- 5** Roll the dough into 2-inch balls and place them on the prepared baking sheets, spacing them about 2 inches apart. Lightly press down the center of each ball with your fingertips to create a slight indentation. Bake one sheet at a time for 9–10 minutes, or until the cookies are puffed and lightly golden.
- 6** Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack. This ensures they set properly without breaking.

### **Make the Cream Cheese Frosting:**

- 7** While the cookies cool, prepare the frosting. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese, butter, and vanilla until smooth and creamy, about 2 minutes.
- 8** Gradually add the sifted confectioners' sugar, mixing on low speed to prevent a sugar cloud. Once all the sugar is incorporated, increase the speed to medium-high and beat for another minute. Add the lemon juice and zest for a bright, citrusy flavor that complements the spiced cookies beautifully.

### **Decorating your Cookies:**

- 9** Once the cookies are completely cool, spread or pipe the cream cheese frosting onto each one. A piping bag with a decorative tip can add an elegant touch, while a simple offset spatula works perfectly for a more rustic look. Top with festive sprinkles for added holiday cheer.