

Gingerbread Latte Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
24 servings	20 minutes	10 minutes	30 minutes

Ingredients

For the Cookie Dough:

- 250 g (2 cups) all-purpose flour
- 1 teaspoon baking soda
- 1 tablespoon espresso powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 150 g (⅔ cup) unsalted butter, softened to room temperature
- 100 g (½ cup) brown sugar
- 50 g (¼ cup) granulated sugar
- 100 g (⅓ cup) cooking molasses
- 1 large egg, room temperature
- 1 tablespoon vanilla extract

For rolling:

- 30 g (2 tablespoons) granulated sugar

Optional Icing:

- 40 g (⅓ cup) powdered sugar
- 1 teaspoon milk (dairy or non-dairy)
- 1 teaspoon vanilla extract

Directions

Prepare the Dough:

- 1 Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, espresso powder, cinnamon, ginger, cloves, nutmeg, and salt. Set aside.
- 2 Cream Butter and Sugars:** In a large mixing bowl, beat the softened butter, brown sugar, and granulated sugar until light and fluffy, about 2-3 minutes. This step ensures your cookies are tender and flavorful.
- 3 Add Wet Ingredients:** Beat in the molasses, egg, and vanilla extract until fully combined.

Combine and Chill:

- 4 Incorporate the Dry Ingredients:** Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix, as this can make the cookies tough.
- 5 Chill the Dough:** Cover the bowl with plastic wrap and refrigerate the dough for at least 1 hour. Chilling allows the flavors to meld and ensures the cookies hold their shape during baking.

Shape & Bake:

- 6 Preheat the Oven:** Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 7 Shape the Dough:** Scoop out 1.5-tablespoon portions of dough and roll them into balls. Roll each ball in granulated sugar to coat.
- 8 Bake:** Arrange the dough balls 2 inches apart on the prepared baking sheets. Bake for 10-12 minutes, or until the edges are set but the centers are still slightly soft. The cookies will firm up as they cool.

Cool & Decorate:

- 9 Cool Completely:** Transfer the cookies to a wire rack to cool completely before adding icing.
- 10 Optional Icing:** In a small bowl, whisk together the powdered sugar, milk, and vanilla extract. Drizzle the icing over the cooled cookies for a decorative finish.