



Gingerbread Pool Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
30 servings	25 minutes	10 minutes	1 hour 25 minutes

Ingredients

For the Dough:

300 g (2 1/2 cups) all-purpose flour

200 g (7/8 cup) butter, softened

80 g (2/3 cup) powdered sugar

1 tsp vanilla extract

2 tbsp unsweetened cocoa powder

1 tbsp gingerbread spice (or 1 tsp ground cinnamon as an alternative)

For the Filling and Decoration:

150 g (5.3 oz) white chocolate (or white couverture)

A selection of festive sprinkles (stars, snowflakes, etc.)

Mini gingerbread men cookies (available in most baking aisles or homemade)

Directions

Prepare the Dough:

- Sift the Dry Ingredients:** Start by sifting the flour, powdered sugar, and cocoa powder into a large mixing bowl. This step ensures a smooth, lump-free dough.
- Add Butter and Spices:** Cut the butter into small cubes and add it to the bowl, along with the gingerbread spice or cinnamon.
- Mix the Dough:** Use your hands or a pastry cutter to work the mixture until it forms a smooth, pliable dough. This process might take a few minutes but is worth the effort for a well-blended dough.
- Chill the Dough:** Wrap the dough in plastic wrap and refrigerate it for at least one hour. For deeper flavors, let it chill overnight.

Shape and Bake the Cookies:

- 5 Preheat the Oven:** Set your oven to 140°C (285°F) for fan-assisted baking or 160°C (320°F) for top and bottom heat.
- 6 Form Cookie Balls:** Remove the dough from the fridge and roll it into small, even-sized balls (about the size of a walnut). Place them on a baking sheet lined with parchment paper.
- 7 Create the Pools:** Use the end of a wooden spoon or your finger to gently press a small indentation into the center of each ball. This will be where the “pool” of chocolate will sit later.
- 8 Bake the Cookies:** Bake the cookies for about 10 minutes. Keep an eye on them—they should be firm but not overly browned.
- 9 Cool Completely:** Transfer the cookies to a cooling rack and let them cool completely before moving to the next step.

Decorate the Cookies

- 10 Melt the White Chocolate:** Break the white chocolate into pieces and melt it gently in a heatproof bowl over a pot of simmering water, or microwave it in short bursts, stirring in between.
- 11 Fill the Pools:** Spoon the melted chocolate into the indentations of each cookie, creating the “pool.”
- 12 Add Decorations:** While the chocolate is still wet, place a mini gingerbread man into each pool. Sprinkle festive decorations like snowflakes, stars, or holiday-themed sprinkles around the edge. Get creative—this is where the fun begins!

Let the Cookies Set

- 13** Allow the cookies to sit at room temperature until the chocolate is fully set. If you're in a hurry, you can place them in the fridge for a short time to speed up the process. Once set, store the cookies in an airtight tin to keep them fresh.