

# Cookies for Santa: Day 7: Iced Gingerbread and Sugar Cookies

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These recipes have been in my family for generations. My mother and I have been carrying on the tradition of baking these decorative cookies since I was a little girl. Every December, we use these treasured family recipes to create cookies to share with our family and friends. Our cookies are iced with a super secret family icing recipe, but you can get a similar effect by using royal icing. To create the various colors needed to decorate the cookies, I recommend using gel food coloring as it doesn't change the consistency of the icing.



## **Gingerbread Cookie Dough**

### **Ingredients:**

1 cup butter, softened  
1 cup sugar  
1 cup molasses  
1 egg, beaten  
1 tsp baking soda  
1/2 cup hot water  
1 tsp nutmeg  
1 tsp cinnamon  
1 tsp ginger  
1/2 tsp salt  
4 cups flour

Cream together the butter and sugar. Add the molasses, gradually, then the beaten egg.

Combine the baking soda in the hot water until dissolved. Add to the butter mixture. Sift the flour and spices and then to the butter mixture add in increments. Blend thoroughly until a dough ball forms. (add more flour if the dough is too wet) Divide dough into 3 disks. Wrap dough disks in plastic and refrigerate for at least one hour. (Can be refrigerated for up to a week or frozen for one month). Preheat the oven to 350F. Sprinkle flour on top of each disk on a lightly floured surface. Using a floured rolling pin, roll out the dough to about 1/4 thick. Using floured cookie cutters form cutouts and place on a parchment lined baking sheet. Bake for 8-10 minutes until cookies are just set and edges are beginning to brown. Cool on the baking sheet for 2 minutes before removing with a spatula to a baking rack to cool completely. Frost cooled cookies with Royal Icing. (Recipe to follow)

## **Sugar Cookie Dough**

### **Ingredients**

2/3 cup butter softened  
1 1/4 cup sugar  
2 eggs, beaten  
1 tsp vanilla extract  
3 cups flour

1 1/2 tsp salt

2 tsps. baking powder

Cream together the butter and sugar. Add the beaten egg and the vanilla and combine. Sift the flour with the salt & baking powder. Add to the butter mixture gradually, beating to combine after each addition, until a dough ball forms. Divide dough into 3 disks. Wrap dough disks in plastic and refrigerate for at least one hour. (Can be refrigerated for up to a week or frozen for one month). Preheat the oven to 350F. Sprinkle flour on top of each disk on a lightly floured surface.

Using a floured rolling pin, roll out the dough to about 1/4 thick. Using floured cookie cutters form cutouts and place on a parchment lined baking sheet. Bake for 8-10 minutes until cookies are just set and edges are beginning to brown. Cool on the baking sheet for 2 minutes before removing with a spatula to a baking rack to cool completely. Frost cooled cookies with Royal Icing.

## **Royal Icing**

### **Ingredients**

1 lb. confectioners' sugar

5 Tbsp warm water

3 Tbsp meringue powder

Beat all ingredients with a mixer until peaks form; approximately 7-10minutes. Let stand for 15 minutes at room temperature. Divide into separate bowls and use gel food coloring for desired colors. Spread on cooled cookies. Allow icing to dry before adding another color or decorations

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