



Gingerbread Cookies

From Shanghai Disneyland® Resort

INGREDIENTS

MAKES 24 COOKIES

GINGERBREAD COOKIES

- 1 1/4 cups (160 grams) gingerbread cookie mix
- 1 1/2 cups (170 grams) rye flour
- 1 1/2 cups (170 grams) bread flour
- 1/2 teaspoon (2 grams) baking soda
- 2 1/4 teaspoons (6 grams) ground cinnamon
- 1 teaspoon (2 grams) ground cardamom
- 1 1/2 teaspoons (3 grams) ground ginger
- 1/8 teaspoon (0.3 grams) ground cloves
- 1/8 teaspoon (0.3 grams) ground anise seed
- 1/2 cup (113 grams) butter, softened
- 2/3 cup (120 grams) granulated sugar
- 1/3 cup (75 milliliters) honey
- 2 (100 grams) eggs, divided
- 1/4 cup (60 milliliters) water
- 1/4 cup (40 milliliters) milk

ROYAL ICING

- 1/4 cup (50 grams) pasteurized liquid egg whites
- 2 cups (250 grams) powdered sugar
- Gel food coloring, in desired colors

DIRECTIONS

FOR GINGERBREAD COOKIES:

1. Sift gingerbread cookie mix, rye flour, bread flour, baking soda, cinnamon, cardamom, ginger, cloves, and anise seed into large bowl. Set aside.
2. In bowl of electric mixer fitted with paddle attachment, cream butter and granulated sugar until fluffy. Add honey, 1 egg, water, and milk and mix on medium speed until smooth. Add flour mixer and beat on low speed until mixed. Dough will still be slightly sticky.
3. Cover and refrigerate for 30 minutes.
4. Line 2 baking sheets with parchment paper or silicone baking mats. Preheat oven to 350°F (175°C).
5. Roll cookie dough into 1/8-inch (3-4 millimeter) thick rectangle and refrigerate for 10 minutes.
6. Remove dough from refrigerator and cut into gingerbread men shapes using 3 1/2-inch (8.9 centimeter) cookie cutter. Place on prepared baking sheets.
7. Beat remaining egg in small bowl and brush egg on gingerbread. Bake for 12 minutes.
8. Cool completely on wire racks before decorating.

FOR ROYAL ICING:

1. Whisk liquid egg whites in large bowl until frothy. Add powdered sugar and mix until smooth.
2. Place in smaller bowls and tint with desired colors.
3. Transfer to piping bags fitted with desired tips and decorate gingerbread men.

Cook's Notes: If you want to add a delicious layer of chocolate to your gingerbread cookies, melt 1 pound (450 grams) chocolate candy melts, in desired color, in microwave according to package directions. Dip cooled cookies in chocolate and rest on wire racks for 15 minutes, until chocolate is set. Decorate cookies with royal icing.