

Ginger Spice Cookies



This cookie is infused with a milder spice than traditional gingerbread. Because the dough maintains its shape well, it is perfect for cutting with cookie cutters and making cookie imprints.

Making our gingerbread girls and boys is where play dough meets cookie decorating. Gather all of your kid's play dough tools: presses that make spaghetti-like strands or stamps for making imprints, and if you don't have these grab some forks, butter knives, straws, rolling pins, toothpicks, whatever you can find that will shape your dough. Then let the fun begin. Using cookie cutters cut out gingerbread boys and girls (or dinosaurs, for a fun twist)). Use the dough as a decorative medium. Let children decorate their cookies with imprints or shaped cookie dough hair and clothes. Note: If making dinosaurs, have bowls of sanding sugar or graham cracker crumbs for the kids to sprinkle on their cookies – it looks like sand or dirt from the excavation site.

Bake the gingerbread boys and girls and let cool. Thin out royal icing until it is the consistency of Elmer's Glue, tint it fun colors, grab some paint brushes and paint the icing right on the cookie. Use candies as decorative accents.

Line a cookie sheet with parchment paper. Preheat the oven to 350°F.

On a piece of wax paper, sift together:

3 1/3 cups all purpose flour

2 teaspoons ground ginger

2 teaspoons ground cinnamon

1/4 teaspoon kosher salt



Transfer the flour mixture to a medium bowl.

In a small saucepan melt together, stirring to combine:

4 ounces (1 stick) unsalted butter

3/4 cup honey

1/2 cup plus 2 tablespoons packed light brown sugar

Pour the butter mixture into the dry ingredients. Mix until the dough comes together.

Wrap the dough in plastic wrap and refrigerate it for at least 1 hour or overnight.

On a lightly floured board, roll the dough out 1/4-inch thick. Use the dinosaur cookie cutters to cut the dough. Make imprints, add roll out thin bones, or make any desired dough accents. Keep the dough as close to 1/4 -inch thick as possible; anything over 1/2-inch may start to burn on the bottom before the center bakes.

On top of each cookie, sprinkle:

Golden sanding sugar or graham cracker crumbs (1/4 to 1/2 cup)

Carefully slide a metal spatula under the cookies to transfer them to the prepared cookie sheet. Arrange the cookies 1 inch apart on the cookie sheet. Bake the cookies for 12 to 15 minutes or until lightly browned on the edges. Let the cookies cool completely in their pans.

Yield: approximately 12 gingerbread boys and girls or 16 dinosaurs