

BAKING COACH®

"Bake what you love and love what you bake". Established 2005

Gingerbread Express

Yield: 3 ½ dozen 3-inch gingerbread cookies

Baking time: 8 minutes soft batch; 10- 12 minutes firm cookies for decorating

Here is what you need:

1 ¼ cups firmly packed dark brown sugar

1 ½ sticks unsalted butter, softened

¼ cup molasses

1 large egg at room temperature

½ teaspoon orange extract

2 ¾ cups all-purpose flour

1 tablespoon ground ginger

2 teaspoons ground cinnamon

1/2 teaspoon all spice

½ teaspoon baking soda

½ teaspoon table salt

Here is how you do it:

In a medium- sized bowl, add flour, spices, baking soda, and salt. Stir and set aside.

In a large mixing bowl, combine brown sugar, butter, molasses, egg, and extract. Pour dry ingredients into the brown sugar mixture until it forms a dough. I would recommend doing this part by hand.

Divide dough into two parts and wrap with plastic wrap to avoid dough from drying out during the rolling process.

Preheat oven to 375 degrees.

On a lightly-floured flat surface, roll a portion of the dough 1/4-inch-thick and cut out shapes with a cookie cutter. Place directly on to the baking sheet about 2 inches apart. Bake at 375 for 10 to 12 minutes. Cool completely until before you remove cookies from pan.

The Glaze:

1-pound confectionary sugar, ½ teaspoon vanilla extract (optional), and water – starting with 6 tablespoons mix, continue to add ½ teaspoon additional water until you reach desired consistency. When the glaze is super thick remove 1/2 cup for piping, place in pastry bag. Mix in a bowl until smooth and color with food coloring for that extra special touch!

Note from the Coach! If you like a softer cookie, decrease flour by ¼ cup and bake for only 8 minutes.

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Happy Holiday's Everyone

Using the templates are not shown in the video.

To use them, complete the following:

- Cut out each outline using scissors; place cut outs on to cardboard (a cereal box is the perfect cardboard to use) * if you don't have cardboard just use the paper cut outs. Trace the image on to the cardboard using a non-toxic crayon or marker. **WARNING:** If you end up using a pen or pencil, make sure to cut that part of the cardboard away when you are cutting the shapes. You do not want that ink or pencil to get on your cookie dough. Roll out the dough with a rolling pin. Using a paring knife, (requires adult assistance) carefully cut the dough around the shape. Transfer the cut shape to a baking sheet lined with parchment, and then bake!

