



GINGERBREAD COOKIES

Makes about 40 3-inch Cookies

INGREDIENTS:

- 2 cups all-purpose flour
- 1/2 tbsp ground ginger
- 1/2 tbsp ground cinnamon*
- 1/2 tsp baking soda
- 1/4 tsp salt
- 8 tbsp (1 stick / 125 gr.) butter at room temperature
- 1/3 cups sugar
- 1/4 cups dark brown sugar, packed
- 1 egg
- 1 egg yolk
- 1 tbsp fresh orange juice
- 1 tsp orange zest

Simple Frosting:

- 2 cups of confectioners sugar
- 3 tbsp water or milk

* I used Vietnamese cinnamon for my cookies because of its complex flavor. Feel free to use any cinnamon you like/have.

DIRECTIONS:

1. Mix the flour, ground ginger, cinnamon, soda, and salt in a large bowl. Set aside.
2. Using an electric mixer, beat the butter and sugar until light and fluffy. Beat in the egg and the egg yolk. Then beat in the orange juice and orange peel (batter may look curdled). Blend in the flour-spice mixture and mix well with a spatula. Gather the dough together into a large ball.
3. Cut the dough ball in half and shape each half into a flat round disc. Take one of the discs and roll it out between 2 large sheets of parchment paper (this will prevent dough from sticking) to about 1/8-inch thickness. Carefully place the rolled dough with the parchment on a baking sheet. Chill in the refrigerator for about half an hour. Repeat with the other dough disk.
4. Preheat oven to 350 F.
5. Take one of the chilled and rolled out discs from the refrigerator and slide it from the baking sheet onto a table. Remove the top parchment paper and line the baking sheet with it. Working quickly, cut out cookies using cookie cutters. Using a spatula, transfer the cookies onto the lined baking sheet, spacing them 1 inch apart. Gather the dough scraps and reroll to 1/8-inch thickness and cut out more cookies.



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6. Bake the cookies until golden, for about 8 minutes. Let the cookies stand for 2 minutes. Transfer the cookies and the parchment paper to a cooling rack to cool completely.
7. Repeat with the remaining rolled and chilled dough.
8. Using a whisk, mix the icing ingredients in a medium mixing bowl until well blended. The mixture should be thick and not runny. Add more water or sugar in necessary. Place the mixture into a piping bag (or a ziplock bag) with a very small tip attached and decorate. Let the icing dry for at least 4 hours.

Store cookies in a plastic box lined with parchment paper.