

Gingerbread Cookies

Gingerbread Cookies (Army Men)

Adapted from [Annie's Eats](#)

Ingredients:

4 cups all-purpose flour
1 teaspoon salt
1½ teaspoon. baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
1½ teaspoon ground cloves
2 teaspoon ground ginger
1 teaspoon ground nutmeg
16 tablespoon unsalted butter, at room temperature (2 sticks)
1 cup sugar
1 cup molasses
1 large egg

Preparation:

In a large mixing bowl, whisk together the flour, salt, baking powder, baking soda and spices to combine. Set aside.

In the bowl of a stand mixer, cream together the butter and sugar on medium-high speed until light and fluffy, about 2 minutes. Mix in the molasses and egg until combined. Add in the dry ingredients and mix just until incorporated. Cover the bowl and chill the dough for at least one hour.

Preheat the oven to 350° F. Line baking sheets with parchment paper.

Roll the dough out on a lightly powdered sugar work surface to about ¼-inch thickness. Cut into desired shapes with cookie cutters. Place the cookie shapes onto the prepared baking sheets, about 2 inches apart.

Bake for 10 minutes. Remove from the oven and let cool on the baking sheets for 10 minutes. Transfer to a wire cooling rack and let cool completely. Decorate as desired.

We used the swirl method for mixing in the colors for the royal frosting. (Annie has a **great** [tutorial](#) that you should check out - it always helps!) I used wilton paste food coloring in moss green, brown, and taupe.

Printed from [Mrs. Regueiro's Plate](#)