

Mini Iced Gingerbread Cookies

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Ingredients:

2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 tablespoon ground ginger
1 tablespoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup (1 stick) butter, softened
3/4 cup dark brown sugar
1 large egg
1/2 cup molasses
2 teaspoons vanilla extract

Icing:

2 cups confectionery sugar
1 1/2 tablespoons meringue powder
1 teaspoon vanilla extract
3 to 4 tablespoons water
Red and green sugar sprinkles



Whisk together the flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well combined. In a large bowl, beat butter, brown sugar, and egg with a mixer until creamy. Add the molasses and vanilla and mix until well blended. Gradually add the flour mixture, switching to mixing by hand. Divide dough in half, wrap each half in plastic wrap, and refrigerate for at least 2 hours.

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. Generously sprinkle flour over prep space, including the rolling pin. Remove one portion of dough from refrigerator and roll it out to about 1/2-inch thickness, using extra flour if necessary to avoid sticking.

Use mini cookie cutters (or regular sized cutters, if desired) to cut shapes from dough. Place on cookie sheets and bake for 8 to 10 minutes. Let cookies sit on baking sheets for 2 minutes, then remove to wire racks to cool completely.

Mix together the powdered sugar, meringue powder, and vanilla extract. Add water, one tablespoon at a time, until you reach a consistency where a thick line of icing slowly and smoothly drips off of the fork when lifted from the bowl. Dip cookies into icing, wiping off excess with fork while cookie is still upside down over bowl. Immediately sprinkle with a mixture of red and green sugar sprinkles.

