

## **Gingerbread Cookies on a Stick**

Recipe Type: Dessert

Author: Ruthie

Prep time: 2 hours

Cook time: 20 mins

Total time: 2 hours 20 mins

Serves: 24

### **Ingredients:**

8 ounces unsalted butter (16 tablespoons or 2 sticks), softened

1 1/2 cups packed light brown sugar

2 eggs

1 cup dark molasses (not blackstrap)

1 teaspoon pure vanilla extract

6 1/4 cups cake flour

4 teaspoons ground ginger

2 teaspoons ground cinnamon

1 teaspoon baking soda

1/2 teaspoon ground cloves

1/2 teaspoon salt

12 wooden dowels

house shaped cookie cutter

1 recipe for royal icing

To decorate: desired holiday candy and sprinkles

### **Instructions:**

1. In a mixer fitted with a paddle attachment, cream the butter until smooth.
2. Add the sugar and mix until light and fluffy.
3. Add the eggs 1 at a time until incorporated.
4. Add the molasses and vanilla and mix.
5. Sift together the flour, ginger, cinnamon, baking soda, cloves, and salt.
6. Working in batches, and mixing after each addition just until combined, add the flour mixture to the butter-sugar mixture.
7. Shape the dough into a thick disk, wrap in waxed paper, and refrigerate 1 to 2 hours.
8. Preheat the oven to 350 degrees F and grease 2 cookie sheets.
9. On a lightly floured surface, roll out dough to thickness of wooden dowels, cut out houses using cookie cutter, carefully slice dough with knife in the center of the bottom of house, gently insert wooden dowel, place on cookie sheet. (I could only cook 3 at a time).
10. Bake 18-20 minutes depending on size of your houses, edges should be lightly browned.
11. Repeat until you reach desired amount or dough is used.

12. Cool on cooling rack.
13. Make Royal Icing and decorate.
14. Enjoy!

### **Frosting Recipe**

2 pounds powdered sugar  
6 egg whites  
1 teaspoon cream of tartar

### **Instructions:**

1. Beat egg whites in mixer until fluffy (1-2 minutes)
2. Add powdered sugar, 1 cup at a time; mix.
3. Add cream of tartar; mix.
4. Perform the icicle test by dipping finger into frosting, hold it up in the air, icing should drip down but hold like an icicle.
5. If not then add 1 Tbsp powdered sugar at a time until stiff enough.
6. Keep frosting bowl covered with a wet tea towel so it doesn't dry out while decorating.
7. Use heavy duty plastic baggies for frosting bag, cut off the tip, use a twist tie to secure twisted top end.
8. Decorate cookies with icing and candies.