



The **GINGER'S BREADBOYS** Cookie Kit is intended for non-bakers and bakers alike—to be enjoyed as a solo or family activity. Whether completed over several days or in one afternoon, it is sure to bring smiles and enjoyment!

Instructions and time estimates are based on 30+ years experience testing, measuring and perfecting the recipe.

Video slideshows are available for guidance at gingersbreadboys.com.

Making **GINGER'S BREADBOYS** Dough

Prep time: ~25 minutes. Chill time: 3 hours or overnight.

- 1) Using mixer with paddle attachment, thoroughly cream 1 cup shortening (or 2 sticks salted butter) with 1 cup granulated sugar.
- 2) Add large egg and mix well. Blend in 1 cup unsulphured molasses ($\frac{3}{4}$ cup if using butter).
- 3) Add 2 tablespoons apple cider vinegar (5 teaspoons if using butter) and mix well.
- 4) Slowly add cookie mix and blend just until flour mixture is incorporated. Scrape down sides of mixing bowl as needed.
- 5) Empty dough onto ~18-inch wax paper sheet. Using wax paper, knead dough to form a block.
- 6) Wrap block of dough in same wax paper and place in gallon-size plastic food storage bag.
- 7) Chill for 3 hours or overnight in refrigerator.

Helpful Hints: All ingredients should be at room temperature before starting.

If cookie mix has become lumpy while resting in kit, sift before using.

Switch to mixer's dough hook attachment—if you have one—to add cookie mix in step 4.

Making White and Green Royal Icing for Decorating **GINGER'S BREADBOYS**

Prep time: ~25 minutes.

- 1) Using mixer, whip until frothy $\frac{1}{2}$ cup pasteurized egg whites and 2 teaspoons lemon juice.
- 2) On low speed, gradually add 4–4½ cups powdered sugar until mixture is thick and smooth.
- 3) Turn speed to high and whip ~3–5 minutes until mixture forms stiff, glossy peaks.
- 4) For white icing, remove ~¾ of icing from mixing bowl and place in container with lid to refrigerate until ready to use. Place plastic wrap directly on icing before sealing. If using immediately, cover container with damp tea towel to prevent icing from drying out.
- 5) Add green food coloring by drops to remaining ~¼ of icing until desired color is reached and whip. Add powdered sugar to adjust consistency if needed. Store per instructions in step 4.

Helpful Hints: Icing should hold its shape on cookie and maintain pattern of decorating tube but not be so thick that it can't be squeezed easily out of pastry bag. Add powdered sugar or lemon juice to adjust consistency.

Lemon juice complements gingerbread and provides acidity to stabilize egg whites in icing. If you don't like lemon flavor, add $\frac{1}{2}$ teaspoon cream of tartar instead. Cream of tartar is found with spices in the grocery store.

Baking GINGER'S BREADBOYS

Bake time: 8–9 minutes per pan. Yield: ~39 5-inch cookies.

- 1) Preheat oven to 375°. Line pan with parchment paper.
- 2) Thoroughly flour surface and rolling pin. Roll baseball-size amount of dough to ⅛–¼ inch thick.
- 3) Cut with 5-inch gingerbread boy cutter. Remove excess dough from around cutouts.
- 4) Flour metal spatula and move cookies to pan. Leave at least ½ inch between cookies.
- 5) Repeat steps 2–4 with remaining and excess dough until pan is full (6–8 cookies).
- 6) Use pastry brush to sweep excess flour from cookies.
- 7) Press cinnamon imperials into cookies for eyes, nose and 3 buttons.
- 8) Bake 8–9 minutes until cookies are light brown and pillowy. Ovens vary; watch first pan.
- 9) Remove from oven and allow to cool on pan ~10 minutes before moving.
- 10) Refrigerate or store in cool area until ready to decorate.

Helpful Hints: A cool surface is needed to roll out dough. While a marble pastry board is ideal, either kitchen countertop or wax paper will work. Do not use wood surface; dough will stick. If dough sticks to rolling pin, lightly flour and place wax paper over dough to roll out. If cinnamon imperials burst when baking, oven is too hot or baking time is too long. For gluten-free mix, dust surfaces and spatula with powdered sugar.

Decorating GINGER'S BREADBOYS

Time: ~35 minutes. Cookies should be completely cool.

- 1) Use pastry brush to sweep excess flour from cookies.
- 2) Assemble pastry bag with coupler and decorating tube #14 (open star). Cut ~2 inches off narrow end of pastry bag. Place coupler base inside pastry bag threads first and push through narrow hole. Place decorating tube on coupler base over pastry bag end. Place coupler ring over decorating tube and screw onto base.
- 3) Place pastry bag—decorating tube first—into tall drinking glass. Fold sides of pastry bag over rim. Transfer white icing to pastry bag until ~½ full.
- 4) Gather ends of pastry bag from around glass and twist until all air is forced out of the bag and icing is pushed into decorating tube. Secure with rubber band. Set aside until ready to use.
- 5) Repeat steps 2–4 with second pastry bag using green icing and decorating tube #30 (closed 8-pointed star). Set aside until ready to use.
- 6) Using first pastry bag with white icing and decorating tube #14 (open star), pipe smile, mittens and boots. Guide pastry bag with your hand. Keep tip of decorating tube off cookie.
- 7) Change tube to decorating tube #42 (double line) to pipe suspenders. Start at shoulder, squeeze pastry bag, and guide down to belly. Stop squeezing.
- 8) Change tube to decorating tube #48 (basket weave). With serrated edge up, pipe belt over ends of suspenders. To create belt buckle looped effect, pipe halfway across belly. Double back for ~½ inch, then reverse and continue piping belt across belly.
- 9) Using second pastry bag with green icing and decorating tube #30 (closed 8-pointed star), squeeze pastry bag once to create button where suspenders meet belt.
- 10) Allow icing to set and dry before serving or storing cookies.

Helpful Hint: Refrigerated icing can lose consistency. Use powdered sugar to adjust if needed and whip.