

Boston College Bakery Gingerbread Cookies

Ingredients

For the cookies:

- 3 ½ cups flour
- ¾ cup brown sugar
- 2/3 cup molasses
- 2/3 cup unsalted butter (room temperature)
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1 tablespoon cinnamon
- 1 tablespoon ground ginger
- ½ teaspoon cloves
- ½ teaspoon allspice
- ½ teaspoon salt

For the frosting:

- 1/3 cup butter (room temperature)
- 1/3 cup shortening
- ¼ teaspoon vanilla
- 4 cups powdered sugar
- 3 oz. (6 tablespoons) milk
- Pinch of salt

Instructions

Line 2 sheet pans with parchment paper. Set aside.

Mix all dry ingredients together in medium-size mixing bowl.

Add unsalted butter to stand mixer and whip until smooth. Add sugar to butter and continue to mix. Add molasses to the butter/sugar mixture and whip until well blended.

Add egg to the stand mixer. Beat until smooth.

Slowly add flour mixture little by little until all dry ingredients are incorporate incorporated.

Split dough into 2 equal parts refrigerate overnight.

Remove dough from refrigerator to allow the dough to come to room temperature. (Approx. 2 hours)

On a lightly floured work surface, roll out dough to 1-inch thickness. Keep work surface, dough and rolling pin lightly (not too much) dusted with flour.

Cut desired shapes and place on prepared, lined pans. When ready to bake, preheat oven to 350°F and bake for about 9 minutes. Allow cookies to cool before frosting!

For the frosting, place butter in the stand mixer and whip until smooth. Add the shortening and continue to mix. Follow with powdered sugar, vanilla and milk and continue to whip until you achieve a thick, but smooth consistency.

You are now ready to decorate. Use a pastry bag or knife to frost your cookies. Decorate with sprinkles or candies of choice!