

ALPHA DOG ADVERTISING

GINGERBREAD COOKIES

CONTRIBUTED BY ERIN CRAMER

Cookies

6 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon allspice
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger

1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
3/4 cups softened butter
1 cup molasses
1 cup dark brown sugar
2 eggs

1. Combine flour, salt, allspice, cloves, ginger, nutmeg, and cinnamon in a large bowl. Set aside.
2. Beat the butter and brown sugar in a mixer until it's fluffy.
3. Add the molasses to the butter and brown sugar, mixing well and scraping the sides of the bowl to combine.
4. Add the eggs.
5. Add the flour mixture in three batches, beating until just combined after each addition.
6. Wrap the dough in plastic wrap and refrigerate it for at least two hours.
7. Take the dough out of the refrigerator and let it soften a little bit so it's easier to roll. Preheat the oven to 350 degrees F.
8. When the dough is soft enough to roll (but still firm), roll it out and use the cookie cutters of your choice. Place shapes on a cookie sheet lined with parchment.
9. Bake for 12 to 15 minutes, until the cookies are baked through but still soft. They may take less time if you'd like a softer cookie and/or if the shapes are small.
10. Remove the cookies from the sheet and allow to cool completely before decorating.

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GINGERBREAD COOKIES (CONT.)

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Royal Icing

3 tablespoons meringue powder

4 cups confectioners' sugar

5 tablespoons warm water

1. Beat all of the ingredients together until the icing forms peaks.
2. Icing will be white. Food coloring can be added as desired!
3. Icing can be piped or flooded for decorating. (If you are using the icing for flooding, you may need to add a little more water to thin it out.)