



Fondant.com 2018 Advent Calendar

Day 1

We went to Minnesota to celebrate the Thanksgiving holiday with my brother and his family. He decided to hold his first ever Annual Cookie Party. He asked me to make a gingerbread dough for cut-outs. I did not have my recipes with me and I do not memorize recipes so my husband searched the web for a good gingerbread cookie recipe and found it at williamssonoma.com.

This is the gingerbread I made for the Cookie Party.

It yields a soft, spicy-sweet, slightly puffed cookie that retains its shape in the oven when baked on parchment that is lightly dusted with flour.

I always add black pepper to my gingerbread. The original recipe did not have black pepper so I added it. I love the warmth and mysterious flavor it adds. Just leave it out if you don't want the fiery heat.



Gingerbread Softy Cut Out Cookies

3.5 cups All Purpose flour (13.00 ounces if weighing)
(plus extra ¼ cup for rolling out cookies if desired)

1.5 cups Cake Flour (6.50 ounces if weighing)

½ teaspoon Baking Soda (from a fresh box)

1 Tablespoon ground Ginger

1 ½ teaspoons Salt

Pinch Nutmeg

Pinch ground Cloves

Pinch Allspice

¾ teaspoon ground Black Pepper

1 ½ Tablespoons ground Cinnamon

Combine the 1.5 cups Cake flour and the 3.5 cups All Purpose flour using a sifter to incorporate well (you have just made Pastry Flour which is usually 3 parts AP flour to 1 part Cake flour!). You may use entirely All Purpose flour if you like. The dough will be less tender and just remember not to vigorously stir it at any point in the mixing process. Mix in Salt, Nutmeg, Cinnamon, Allspice, Cloves, Ginger and Baking Soda. Set aside.

In the bowl of mixer or a separate large mixing bowl, cream together until well incorporated:

1 cup (or 8 Ounces or 2 sticks or 16 tablespoons) softened unsalted butter

1/3 cup firmly packed light brown sugar

1/3 cup granulated sugar

1 XL egg

1 cup molasses (I use unsulfured)

Combine wet and dry ingredients well but don't overmix. Chill 1 hour or try my Easy-Roll method below.

Bake cut-out cookies on parchment in a 350degree oven for 8-10 minutes.

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Easy-Roll method for cut-out doughs

Divide dough into 3 equal portions (for gingerbread dough).

Load each portion into a gallon-sized food storage zip bag. Roll out the dough evenly and so that it touches all the edges. You will usually end up with 1/8th" to ¼" thickness. Label and date bag. Place filled bags on cookie sheet (flat) in freezer until ready to use.

When ready, remove bag from freezer. While still frozen, cut off 1/4 inch off the sides and top of bag, leaving the bottom of the bag intact. Peel off one side of the bag. Replace loosely. Turn over and peel off other side of the bag from the dough. You are ready to cut out your cookies. Place cut cookies on lightly floured parchment 1" apart. The gingerbread should not spread much if the dough was made properly so there's no need to allow for spreading. Ball up any unused dough and place in a fresh zip bag and re-roll to desired thickness. Bake each tray for about 8 minutes or until edges are firm to the touch.

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