

Best Gingerbread Men Cookies

Oscar · 28/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 30 mins

Description

This gingerbread cookie recipe makes the cutest Christmas cookies Pipe plain or colored icing onto your gingerbread men or decorate with raisins currants or cinnamon red hot candies for eyes and buttons

Ingredients

- - 3 cups all-purpose flour
- plus more for rolling - 2 teaspoons McCormick® Ginger
- Ground - 1 teaspoon McCormick® Cinnamon
- Ground - 1 teaspoon baking soda - $\frac{1}{4}$ teaspoon McCormick® Nutmeg
- Ground - $\frac{1}{4}$ teaspoon salt - $\frac{3}{4}$ cup butter
- softened - $\frac{3}{4}$ cup firmly packed brown sugar - $\frac{1}{2}$ cup molasses - 1 egg - 1 teaspoon McCormick® Pure Vanilla Extract

Instructions

1. Mix flour
2. ginger
3. cinnamon
4. baking soda
5. nutmeg
6. and salt in large bowl. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses
7. egg
8. and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Dotdash Meredith Food Studios Press dough into a thick
9. flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Roll dough on a lightly floured surface to a thickness of 1/4 inch. Cut into gingerbread men shapes with a 5-inch cookie cutter. Place gingerbread men 1 inch apart on ungreased baking sheets. Dotdash Meredith Food Studios Bake in the preheated oven until edges of cookies are set and just begin to brown
10. 8 to 10 minutes. Cool on baking sheets for 1 to 2 minutes
11. then remove to wire racks to cool completely. Dotdash Meredith Food Studios Decorate cooled cookies as desired. Store cookies in airtight container up to 5 days. DOTDASH MEREDITH FOOD STUDIOS Gingerbread Cookie Variations: White Chocolate Kissed Gingerbread Cookies: Follow Steps 1 to 3. Shape dough into 1-inch balls. Roll balls in white sugar and place 2 inches apart on ungreased baking sheets. Bake in a preheated 350 degrees F (175 degrees C) oven until edges of cookies just begin to brown
12. 8 to 10 minutes. Remove from the oven; immediately press a white and milk chocolate swirled kiss-shaped candy into the center of each cookie. Remove to wire racks to cool completely. (Makes 5 dozen.) Gingerbread Whoopie Pies with Lemon Creme: Follow Steps 1 to 3. Shape dough into 1-inch balls. Roll balls in white sugar and place 2 inches apart on ungreased baking sheets. Bake in a preheated 350 degrees F (175 degrees C) oven until edges of cookies just begin to brown
13. 8 to 10 minutes. Cool on baking sheets for 1 to 2 minutes
14. then remove to wire racks to cool completely. For the Lemon Creme: mix one 7-ounce jar marshmallow creme
15. 1/4 cup butter (softened)
16. 4 ounces cream cheese (softened)
17. and 1 teaspoon McCormick(R) Pure Lemon Extract in medium bowl until well blended. To assemble whoopie pies
18. place about 1 tablespoon filling on the flat side of 1 cookie. Top with a second cookie
19. pressing gently to spread the filling. Roll edge of whoopie pie in 1 cup crushed peppermint candy. Repeat with remaining cookies
20. filling
21. and candy. Store whoopie pies between layers of waxed paper in airtight container in refrigerator up to 5 days. (Makes 2 1/2 dozen.) Caramel-Pecan Gingerbread Thumbprints: Follow Steps 1 to 3. Shape dough into 1-inch balls. Roll balls in white sugar and place 2 inches apart on ungreased baking sheets. Bake in a preheated 350 degrees F (175 degrees C) oven until edges of cookies just begin to brown
22. 8 to 10 minutes. Remove from the oven; immediately press a pecan half into center of each cookie. Top each with 1/4 teaspoon of caramel topping. Remove to wire racks to cool completely. Melt 2 ounces semi-sweet baking chocolate and drizzle over the cooled cookies. Let stand until chocolate is set. (Makes 5 dozen.) Almond Gingerbread Cookies: Follow Steps 1 to 3. Shape dough into 1-inch balls. Roll balls in 1 1/3 cups sliced almonds
23. pressing almonds into dough. Place 2 inches apart on ungreased baking sheets. Bake in a preheated 350 degrees F (175 degrees C) oven until edges of cookies just begin to brown
24. 8 to 10 minutes. Remove to wire racks to cool completely. (Makes 5 dozen.) These Are the Best Cookie