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Xmas Gingerbread Biscuits



Ingredients

1 cup brown sugar
1/3 cup shortening
1 1/2 cups dark molasses
2/3 cup cold water
7 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground ginger
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
Frosting
4 cups powdered sugar
1 teaspoon vanilla
4 to 5 tablespoons light cream
Food colouring- if desired

Preparation

- 1 Beat brown sugar, shortening, molasses and water with electric mixer on medium speed, or mix with a spoon, until well mixed in a large bowl
- 2 Stir in remaining ingredients
- 3 Cover and refrigerate at least 2 hours
- 4 Heat oven to 350°F
- 5 Grease a baking sheet lightly
- 6 On a floured surface, roll the mixture till it is about 1/4 inch thick
- 7 Cut with floured gingerbread cutter or other shaped cutters
- 8 Place the gingerbread cutouts about 2 inches apart on a baking sheet

- 9 Bake for 10 to 12 minutes or until no mark remains when touched
- 10 When ready remove from the baking sheet to a cooling rack straight away
- 11 Cool completely- which should take about 30 minutes
- 12 In medium bowl, mix powdered sugar, vanilla and cream until the frosting is smooth and spreadable
- 13 Add food colour if desired
- 14 Frost cookies using the topping mix- you can get creative at this point!

Cooks Note
