

Gluten-Free Gingerbread Cookies

Prep: 20 min Cook: 10 min Total: 4 hr 30 min Servings: 24

Calories: 150 Fat: 6g Protein: 2g Carbs: 21g Fiber: 1g

Ingredients

For the Gingerbread:

- 10 Tbsp unsalted butter or vegetable shortening softened to room temperature
- 3/4 cup packed light or dark brown sugar
- 2/3 cup molasses
- 1 large egg, at room temperature
- 1 tsp pure vanilla extract
- 4 cups BBF all-purpose oat flour blend
- 1 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp ground ginger
- 1 Tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves

For the Royal Icing:

- 3 egg whites
- 1 pound confectioners' sugar (450g)
- 1 tsp vanilla extract

Directions

1. In a large bowl, using a hand-held mixer or a stand mixer fitted with a paddle attachment, beat the butter on medium speed for 1 minute until completely smooth and creamy. Add the brown sugar and molasses, then beat on medium-high speed until combined and creamy. Scrape down the sides and bottom of the bowl as needed. Next, beat in the egg and vanilla on high speed for 2 full minutes, scraping down the sides and bottom of the bowl as necessary. It's normal if the butter mixture appears slightly separated.
2. In a separate bowl, whisk together the oat flour blend, baking soda, salt, ginger, cinnamon, allspice, and cloves until combined. With the mixer on low speed, gradually add the dry ingredients to the wet ingredients and mix until combined. The cookie dough will be thick and slightly sticky. Divide the dough in half and place each portion onto a large piece of plastic wrap. Wrap tightly and flatten each into a disc shape. Chill the discs for at least 3 hours, or up to 3 days. Chilling is mandatory for this cookie dough-I always chill mine

overnight.

3. Preheat the oven to 350 degreesF. Line 2-3 large baking sheets with parchment paper or silicone baking mats (this is always recommended for cookies). Set aside.

4. Remove one disc of chilled cookie dough from the refrigerator. Generously flour your work surface, hands, and rolling pin. Roll out the dough until it is 1/4-inch thick. Tips for rolling: the dough may crack and crumble as you roll it. To help, pick up and rotate the dough frequently. Use your fingers to mend any cracking edges as needed. The first few rolls are the hardest since the dough is stiff, but re-rolling the scraps will be easier. Cut the dough into shapes and place them 1 inch apart on the prepared baking sheets. Re-roll the scraps and continue cutting shapes. Repeat with the remaining disc of dough.

5. Bake the cookies for about 9-10 minutes. If your cookie cutters are smaller than 4 inches, bake for about 8 minutes. If your cutters are larger than 4 inches, bake for about 11 minutes. Keep in mind that the longer the cookies bake, the harder and crunchier they'll be.

6. Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely. Once fully cooled, decorate as desired.

7. Royal Icing Instructions:In the bowl of a stand mixer or a large mixing bowl, beat the egg whites on medium-low speed until frothy, about 1 minute.With the mixer on low speed, slowly add the confectioners' sugar and vanilla.Once fully incorporated, increase the speed to medium-high and beat until stiff, shiny peaks form.Divide the icing among small bowls and color with gel food coloring, if desired. Keep any unused icing covered with plastic wrap, as it dries out quickly. Transfer the icing to piping bags and decorate the cookies.

8. Enjoy your Gluten-Free Gingerbread Cookies!