

# GF Gingerbread Cookies

Prep time: 25 min Cook time: 10 minutes

Additional time: 2 hours

Total time: 2 hours 35 minutes

## Ingredients

For the gingerbread cookies:

- 3 cups Bob's Red Mill Gluten Free 1 to 1 Baking Flour
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup butter, room temperature
- 1/2 cup brown sugar, packed
- 1 egg
- 1/2 cup molasses
- 2 teaspoons gluten free vanilla extract



For the icing:

- 2 cups powdered sugar
- 3 tablespoons milk
- 1/2 teaspoon gluten free vanilla extract

## Instructions

1. Mix the flour, spices, baking soda and salt in a medium mixing bowl; set aside.
2. In a large mixing bowl, cream butter and brown sugar together.
3. Add in the egg, molasses, and vanilla extract. Cream until smooth.
4. Add in half the flour mixture and mix until combined.
5. Add in the remaining flour mixture and continue to mix until combined.
6. Shape dough into a ball and divide in half.
7. On a piece of parchment paper, pat dough down into a 1-inch disk. Repeat with the other half of the dough.
8. Refrigerate for 1-2 hours, or until cold and firm.
9. Once the dough has chilled, remove it from the refrigerator and place a piece of wax paper on top. Using a rolling pin, roll dough out until its 1/4 inch thick.
10. Preheat oven to 350°F (180°C).
11. Remove the wax paper from the top of the dough. Using a cookie cutter, cut shapes into the dough. Use a spoon or butter knife to remove the extra dough from around the shapes. Roll extra dough back into a ball, and place the wax paper back on top, and roll into 1/4 inch thickness. Repeat until all dough is used.
12. Transfer the parchment paper with the gluten free gingerbread cookies cut-out onto a baking sheet.
13. Bake for 8-10 minutes, or until the edges are firm and the centers are set. Remove from the oven and cool to room temperature.
14. For the icing: mix all ingredients in a small mixing bowl until smooth. Spoon icing into a piping bag with a small tip. Let the icing set for a couple of hours before storing.
15. Store in an airtight container at room temperature for up to 4 days.

Recipe from: [glutenfreepalate.com](http://glutenfreepalate.com)