

GINGERBREAD COOKIES

(very slightly modified from [Tanya's blog](#))

640 grams all-purpose flour
3 teaspoons ground ginger
1 + 1/2 teaspoons ground cinnamon
1 teaspoon allspice
1/4 teaspoon cloves
1 teaspoon baking soda
1/2 teaspoon salt
226 grams unsalted butter, at room temp
200 grams granulated sugar
Zest of 1 orange
1 large egg, at room temperature
120 mL (1/2 cup) honey
120 mL (1/2 cup) molasses
2 Tablespoons distilled white vinegar

Whisk together the flour, spices, baking soda, and salt in a large bowl. Set aside. In the bowl of stand mixer add the sugar with the orange zest and rub them well with your fingers, until fragrant. Add the butter, fit the machine with the paddle attachment and mix until well combined. Add the egg and beat on medium-high speed until light and fluffy. Scrape down the sides of the bowl at least twice during mixing. Add the molasses, honey, and vinegar and mix well.

Turn off the mixer and add about half of the dry ingredients. Mix on low just to combine. Add the rest of the dry ingredients and mix just until combined. Gather the dough together into a ball and then flatten the dough into two disks. Wrap each disk in plastic and refrigerate for about 3 hours or until firm enough to roll without sticking.

Heat the oven to 375°F. Line cookie sheets with parchment paper or silicone baking mats. Roll the dough on a lightly floured surface to a 3/16-inch thickness. Cut out shapes, carefully transfer the cookies to the prepared cookie sheets and freeze for 5 minutes.

Bake until the cookies are firm to the touch and lightly browned around the edges. A three-inch round cookie will take about 8 to 10 minutes. Cool completely before frosting and/or assembling with royal icing.