

A great holiday recipe worth sharing...

# Recipe Card

Add the taste of gingerbread to your holidays with this seasonal favorite.



## Mrs. Potts & Chip GINGERBREAD Cookies

### INGREDIENTS:

#### Cookie Dough

5 cups plus 1/2 cup all-purpose flour  
1 tablespoon cinnamon  
1 tablespoon ground ginger  
1 teaspoon cloves  
1 teaspoon salt  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon vanilla  
2 teaspoons grated orange peel  
1 cup vegetable shortening

1 1/2 cups brown sugar  
1 cup molasses  
1 large egg  
2 tablespoons water

#### Icing

3 cups powdered sugar  
1 tablespoon fresh orange juice  
1 1/2 teaspoons light corn syrup  
1-2 tablespoons water

Directions »



**DIRECTIONS:** (Please ask an adult to help with this activity.)

### Cookies

**1)** Preheat oven to 350° F. **2)** Combine 5 cups flour with cinnamon, ginger, cloves, salt, baking powder and baking soda in large bowl. Whisk and set aside. **3)** Cream shortening in large bowl. Add brown sugar, molasses, egg, vanilla and orange peel. Occasionally scrape down sides of bowl. **4)** Beat in flour mixture in three stages. Alternate with small amounts of water between stages. **5)** Add last 1/2 cup of flour one tablespoon at a time until dough is slightly firm but not over dry. **6)** Divide dough into 3 equal parts and shape into disks. Wrap in wax paper and chill for at least 2 hours. **7)** Soften dough at room temperature for 20 minutes before rolling out. **8)** On a lightly floured surface, or between wax paper, roll out each disk of dough into 1/4 inch thickness. **9)** Cut out shapes and transfer with spatula to cookie sheet. Place 1 inch apart. **10)** Ball up and roll out remaining dough and cut out more cookies. Repeat until all your cookie dough is used. **12)** Bake cookies for 12 minutes. **13)** Remove from the oven and let cool 5 minutes and transfer to cooling racks.

Repeat with remaining dough as you wish. Yields approximately 30-36 cookies per batch.

### Icing

Mix together powdered sugar, orange juice and corn syrup. Stir on low until just blended. Gradually add water until icing becomes smooth. Alternate water and powdered sugar until you reach the desired consistency - not too runny, not too stiff. Pipe icing onto your cookies using a pastry bag.

### Tips

**Make your own pastry bag** by filling a plastic sandwich bag with your icing and cutting a small hole in the bottom corner of the bag. Follow the template on the following page to create Mrs. Potts and Chip.

**Make Gingerbread Ornaments** by poking out a small hole at the top of your dough cutout before baking. Once decorated and when icing is dry, thread each cookie with ribbon and tie a loop. This is a great way to use salvaged holiday ribbons. Decorate your tree and enjoy!



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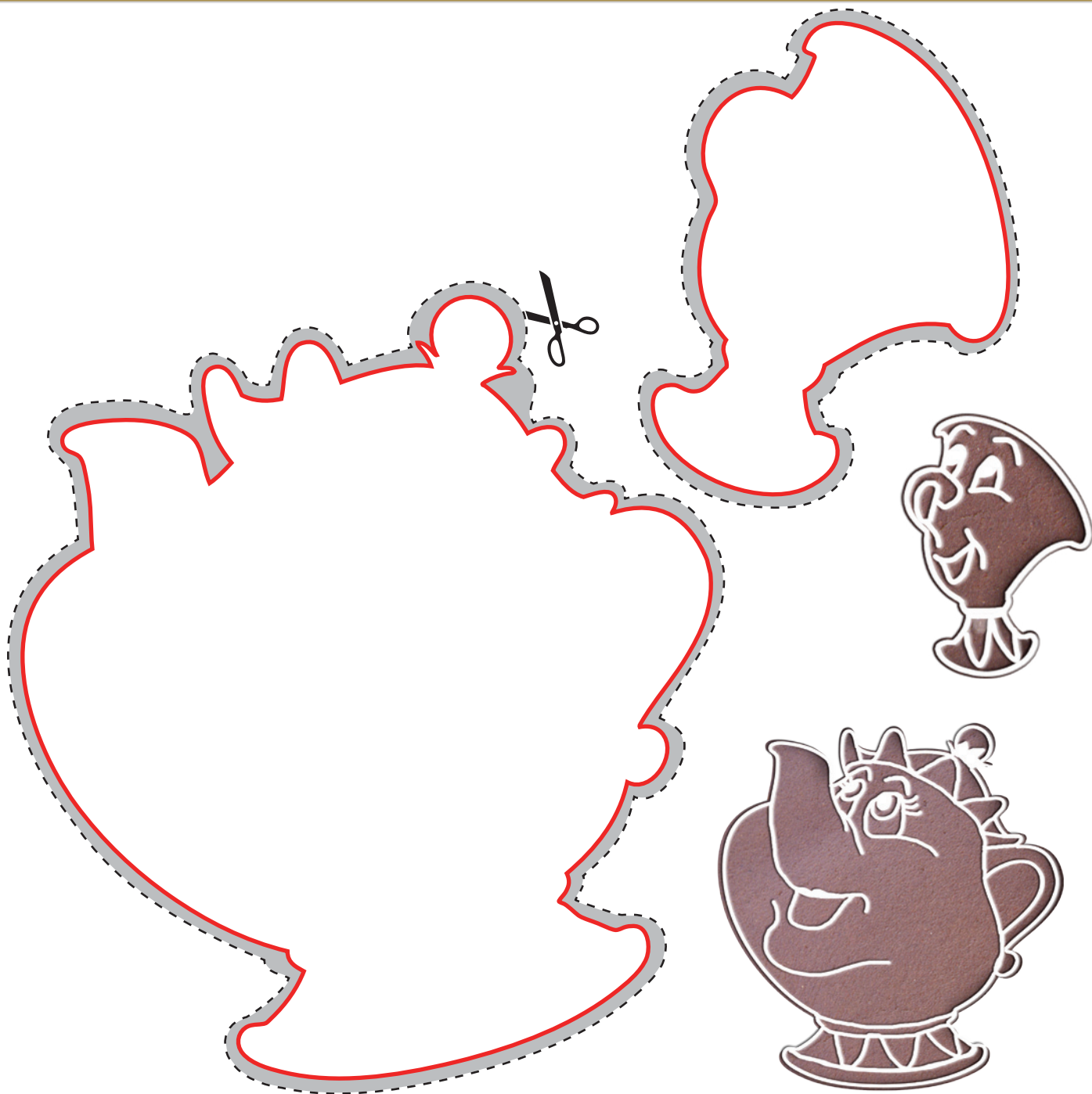




# COOKIE TEMPLATE

Ask an adult to help you carefully  
cut out each of these templates to use for your  
Mrs. Potts & Chip Gingerbread Cookies.

See images for reference.



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