

Gingerbread Cookies – GF

By Janna Aho, Janna's Gluten Free Bakery



Ingredients:

1 cup salted butter

245g (1 cup) Organic cane sugar

345g Unsulfured Molasses

2 eggs

728g (5 cups) Gluten free flour blend

½ tsp xanthan gum

½ tsp salt

1 ½ tsp baking soda

½ tsp cream of tartar

1 tsp cinnamon

½ tsp ginger

½ tsp cloves

¼ tsp allspice

¼ tsp nutmeg

Tapioca flour/starch for dusting, as needed

Directions:

1. Combine butter and sugar in stand mixing bowl on low speed, 1-2 minutes
2. Add eggs and beat on low until combined.
3. Add molasses and combine.
4. In Separate bowl, Whisk flours, salt, baking soda, cream of tartar and spices.
5. Add dry ingredients to stand mixer and mix on low speed until thoroughly combined.
6. Place dough in airtight container and refrigerate 24-48 hours.

For Cut Out Cookies:

1. Roll out dough between two layers of parchment paper, using tapioca flour to lightly dust surfaces if needed.
2. Cut shapes out of rolled dough
3. Place cut out cookies on parchment lined cookie sheet.
4. Bake cookies at 350 degrees for 8-10 minutes. Smaller cookies will need shorter baking time and larger cookies will need longer baking time. *Every oven is different, watch closely, pull before cookie edges brown
5. Remove from oven and place baking tray on cooling rack.
6. Leave cookies on baking sheet to cool completely (30-40 minutes) before removing.
7. Decorate with icing of choice.

For rolled cookies:

1. Using cookie scoop or scale (15 gram of dough for small cookies, 30 grams of dough for large cookies), form dough ball and roll in sugar.
2. Place dough balls on parchment lined cookie sheet
3. Bake cookies at 350 degrees for 8-10 minutes. Smaller cookies will need shorter baking time and larger cookies will need longer baking time. *Every oven is different, watch closely, pull before cookie edges brown
4. Remove from oven and place baking tray on cooling rack.
5. Leave cookies on baking sheet to cool completely (30-40 minutes) before removing.