

EDITION 2027

gingerbread cookies ideas

25 recipes to bake,
decorate & share

A LITTLE SPICE. A LITTLE CHRISTMAS MAGIC.

25
RECIPES

A little spice. A whole lot of gingerbread magic.

A curated collection for cozy baking days, thoughtful homemade gifts and the Christmas cookie plate.

These 25 recipes bring together the essentials and the most memorable twists from our gingerbread kitchen: soft molasses cookies, bright citrus, chocolate, filled cookies, festive shapes and carefully formulated alternatives.

Choose a recipe for the moment. Make a small afternoon treat, build a generous cookie box, or turn a simple cut-out into something worth sharing. Each recipe includes its ingredients, full method, practical tips, storage advice and answers to the questions that matter for that particular dough.



HOW THIS BOOK WORKS

Each recipe has three dedicated pages: the ingredients and photograph, the method and kitchen tools, then a baker's notebook with FAQs, storage and estimated nutrition. The contents are clickable, and PDF bookmarks help you return to a favorite.

THECOOKIEINDEX.COM

Edition 2027 | English-language collection | US measures first

Good gingerbread starts here.

A few habits make a real difference to the finished cookie.

01 Measure for the dough

US cups and spoons come first, with gram weights alongside. Spoon flour into a cup and level it without packing. If you have a scale, use the listed weight for repeatability. Tiny spice weights are approximate; measuring spoons are often more practical.

02 Keep time honest

The active, chilling, baking and cooling times are shown separately. Baking time covers the stated whole batch. Oven time per tray stays the same when scaling, but more trays add time. Extra decoration, ingredient warm-up or longer chilling can extend the schedule.

03 Follow the flour and fat

Wheat flour, gluten-free blends, almond flour and oat flour behave differently. Use the specified formula rather than swapping them cup for cup. Butter sticks, dairy-free baking sticks and liquid oil are also different ingredients.

04 Read the cookie, not just the clock

Preheat fully and use a cool baking sheet for each new batch. Check the first tray at the early end of its range. Set edges and a dry-looking surface are often more useful than color, especially for dark chocolate or molasses dough.

05 Cool, then decorate

Give cookies their stated pan rest before lifting. Add icing, ganache or filling only after cooling. Let decoration dry fully before stacking. Cream cheese and cream-based fillings need refrigerated storage.

Dietary notes describe the recipe formula, not a guarantee against cross-contact. Check ingredient labels and equipment for the people you are serving. Nutrition values are estimates, not laboratory measurements.

The cookie collection.

25 recipes selected for variety, flavor and festive appeal.

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Pick a page. Bake something lovely.



The cookie collection.

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Pick a page. Bake something lovely.



01 / THE CLASSICS

Classic Gingerbread Cookies

Classic molasses gingerbread cut-out cookies with ginger, cinnamon and crisp edges, ready for simple Christmas decorating.

ACTIVE

35 min

CHILL

1 hr

BAKE

30 min

COOL

20 min

TOTAL

2 hr 25 min

MAKES

36-42 three-inch cookies

KITCHEN TOOLS

- Digital scale, 1 g increments (0.1 g for small spice weights)
- Small saucepan and a large mixing bowl
- Rolling pin with ¼ inch (6 mm) thickness guides
- Cookie cutters, about 3 inches (7.5 cm)
- Two light-colored aluminum baking sheets, about 13 × 18 inches (33 × 46 cm), and parchment
- Wide spatula, wire cooling rack and oven thermometer

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, about 80-82% fat
- ¾ **cup** (159 g) packed light brown sugar
- ¾ **cup** (255 g) regular unsulphured molasses, not blackstrap
- 1 **tsp** (6 g) fine table salt
- 1 **large egg** (50 g) egg without shell
- 1 **tsp** (4 g) double-acting baking powder
- ½ **tsp** (2.3 g) baking soda (sodium bicarbonate)
- 3 ¾ **cups** (450 g) all-purpose flour

SPICE BLEND

- 2 **tsp** (5.2 g) ground cinnamon
- 2 **tsp** (3.6 g) ground ginger
- ¼ **tsp** (0.5 g) ground cloves

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 01 / THE METHOD

Let's bake.

Classic Gingerbread Cookies

1 Melt & season

Gently melt butter over low heat. Remove from the heat and stir in sugar, molasses, salt and spices until evenly combined. Let cool until lukewarm before beating in the egg.

2 Combine

Whisk flour with baking powder and baking soda, then mix into the wet ingredients until no dry flour remains. Dough will be sticky; do not add more flour.

3 Firm the dough

Divide into two flattened rectangles, wrap tightly and refrigerate at least 60 minutes, until cold and firm enough to roll. Chilling firms the butter and lets the flour hydrate.

4 Shape

Preheat to 350°F (175°C) conventional, or 320°F (160°C) fan. Lightly flour a clean worktop and rolling pin. Roll one portion ¼ inch (6 mm) thick; cut 3 inches (7.5 cm) shapes. Gather scraps gently; keep the other portion cold.

5 Check doneness

Place on parchment-lined pans about 1 inch (2.5 cm) apart. Bake one tray at a time for 8-12 minutes. Check at 8 minutes, especially with fan: edges should darken slightly and surfaces look set. Smaller shapes finish sooner.

6 Cool before icing

Rest on the pan 5 minutes until safe to lift, then transfer to a rack for about 15 minutes or until fully cool. Optional prepared cookie icing may be used according to its packaging; it is additional to this dough formula.

Recipe notes

Yield is 36-42 cookies depending on cutter shape; nutrition uses 39 cookies. Spice weights are approximate; use spoon equivalents if your scale cannot resolve small quantities. Optional icing is additional. Contains wheat, milk and egg.

BAKER'S TIPS

Baker's science

Brown sugar and molasses help retain moisture. Cooling the melted butter mixture protects the egg; chilling makes the sticky dough manageable without excess flour.

Keep the shapes

If cut-outs soften while you work, refrigerate the loaded tray 10-15 minutes before baking. Use a cool pan and consistent ¼-inch thickness; extra chilling adds to total time.

Flavor & finish

The spice flavor settles after an airtight overnight rest. Decorate only when fully cool, and let icing dry completely before packing so the surface stays tidy.

RECIPE 01 / THE NOTEBOOK

Make it yours. Keep it lovely.

Classic Gingerbread Cookies

Your questions, answered

Why is my gingerbread dough sticky before chilling?

Melted butter and molasses make freshly mixed dough sticky. Chill the wrapped portions at least 1 hour before rolling; do not compensate with extra flour.

How thick should I roll the cookies?

Roll evenly to 1/4 inch and use roughly 3-inch cutters. Bake similar sizes together and check at 8 minutes; smaller shapes finish sooner.

How can I stop gingerbread shapes from spreading?

Keep dough and pans cool. If cut-outs soften, refrigerate the loaded tray 10-15 minutes; this adds time. Avoid excess bench flour and overworked scraps.

When can I decorate the cookies?

Cool completely after the 5-minute pan rest. Follow the icing directions and let decoration dry before stacking or packing.

Can I make the dough ahead and freeze it?

Refrigerate wrapped dough up to 48 hours, or freeze wrapped flat portions up to 2 months at 0°F. Thaw overnight in the refrigerator.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
110 kcal	3.8 g	17.7 g	7.6 g	0.3 g	1.4 g

Saturated fat 2.3 g; sodium 94 mg. Approximate values per cookie, calculated from generic ingredient data for 39 cookies; excludes optional sugar coating and icing. Brand, cookie size and actual yield change these estimates; spices contribute small additional amounts.

02 / THE CLASSICS

Soft Gingerbread Cookies

Soft, round gingerbread drop cookies made with molasses, ginger, cinnamon, and cloves, finished with a crackled sugar coating.

ACTIVE

20 min

CHILL

None

BAKE

30 min

COOL

20 min

TOTAL

1 hr 10 min

MAKES

About 36 cookies

KITCHEN TOOLS

- Digital scale, 1 g increments (0.1 g for small spice weights)
- Large mixing bowl and electric mixer
- Medium cookie scoop, about 2 tablespoons; aim for 32 g per portion
- Two light-colored aluminum baking sheets, about 13 × 18 inches (33 × 46 cm)
- Parchment paper and a wide spatula
- Wire cooling rack and an oven thermometer

Ingredients

COOKIE DOUGH

1 cup (227 g) unsalted butter, about 80-82% fat, softened but not melted

1 cup (198 g) white granulated sugar

1/2 cup (170 g) regular unsulphured molasses, not blackstrap

2 1/4 tsp (10.4 g) baking soda (sodium bicarbonate), not baking powder

1 tsp (6 g) fine table salt

2 large eggs (100 g) egg without shells, at room temperature

3 1/2 cups (420 g) all-purpose flour

SPICE BLEND

1 1/4 tsp (3.3 g) ground cinnamon

1 1/4 tsp (2.3 g) ground ginger

1/2 tsp (1 g) ground cloves

OPTIONAL COATING

1/2 cup (100 g) white granulated sugar for rolling (optional; some will be left over)

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 02 / THE METHOD

Let's bake.

Soft Gingerbread Cookies

1 Prepare

Preheat to 350°F (175°C) conventional, or 320°F (160°C) fan. Line pans with parchment. Butter should dent under light pressure without looking oily.

2 Cream

Beat butter and the 1 cup sugar for 2-3 minutes until lighter and fluffy. Scrape the bowl. Mix in molasses, leavener, salt and spices; add eggs one at a time.

3 Finish the dough

Mix in flour on low only until dry patches disappear. The dough is soft and scoopable. No routine chilling is needed; if greasy or too sticky to portion, chill 15-20 minutes. Do not add extra flour.

4 Scoop & coat

Weigh portions to roughly 2 tablespoons (about 32 g). Roll in optional sugar and place at least 2½ inches (6 cm) apart. Expect about 12 per large pan; bake fewer if they touch.

5 Watch the edges

Bake one tray on the center rack for 9-11 minutes; check at 9 minutes, especially with fan. Edges should be set, tops crackled and centers soft but no longer wet. Cool pans before refilling.

6 Set, then transfer

Rest 10 minutes on the pan, then use a spatula to transfer to a rack. Allow another 10 minutes or until completely cool before storing. Repeat for remaining trays.

Recipe notes

Spice weights are approximate: grind and packing change density; use the spoon equivalents if your scale cannot resolve small quantities. Contains wheat, milk and eggs. Substitutions need their own tested formula.

BAKER'S TIPS

Baker's science

Molasses supplies moisture and acidity; baking soda supports rise and browning. Use the stated soda dose, and mix only until flour disappears to keep the centers tender.

Temperature control

Warm butter and hot baking sheets encourage excess spread. If the first tray spreads too far, cool the next pan and chill the remaining dough 15-20 minutes instead of adding flour.

Flavor & texture

Enjoy once cool, or store airtight overnight for a more settled spice flavor. Keep soft cookies separate from crisp varieties so their textures stay distinct.

RECIPE 02 / THE NOTEBOOK

Make it yours. Keep it lovely.

Soft Gingerbread Cookies

Your questions, answered

Why did my soft gingerbread cookies spread too much?

Use softly yielding, non-oily butter, cool pans and at least 2 1/2-inch spacing. Chill greasy dough 15-20 minutes before the next tray; this adds time.

How do I keep the centers soft?

Check at 9 minutes. Remove when edges set and centers are puffed and no longer wet. Rest 10 minutes on the pan and store airtight when cold.

Can I roll out this dough for gingerbread men?

No. This scoop-and-spread dough does not hold detailed cutter shapes. Choose the Classic recipe for gingerbread people or stars.

Do I have to chill this dough?

No scheduled chill is required. If dough becomes warm or greasy, chill 15-20 minutes until scoopable rather than adding extra flour.

Can I freeze the dough before baking?

Freeze uncoated portions airtight up to 2 months at 0°F. Thaw covered in the refrigerator, add optional sugar and bake using the stated doneness cues.

Storage & serving

Room temperature

Up to 5 days

Cool fully; seal in an airtight container in a cool, dry place. Separate layers with parchment.

Refrigeration

Dough: up to 48 hours

Wrap dough tightly. Cold dough spreads less; let it become scoopable before portioning. Baked cookies keep better at room temperature.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Freeze uncoated portions on a tray, then bag airtight. Thaw covered in the refrigerator; roll in sugar before baking.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

Freeze completely cooled cookies in an airtight container with parchment between layers. Thaw covered at room temperature.

Refresh

As needed

Warm an undecorated cookie for 5-8 seconds in the microwave and check. Warming helps temporarily; it cannot restore a dried-out batch completely.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
127 kcal	5.5 g	18 g	8.2 g	0.3 g	1.6 g

Saturated fat 3.4 g; sodium 151 mg. Approximate values per cookie, calculated from generic ingredient data for 36 cookies; excludes optional sugar coating and icing. Brand, cookie size and actual yield change these estimates; spices contribute small additional amounts.

03 / THE CLASSICS

No-Chill Gingerbread Cookies

Scoop-and-bake gingerbread rounds with no mandatory dough chilling, ideal for baking without rolling or cutters.

ACTIVE

20 min

CHILL

None

BAKE

30 min

COOL

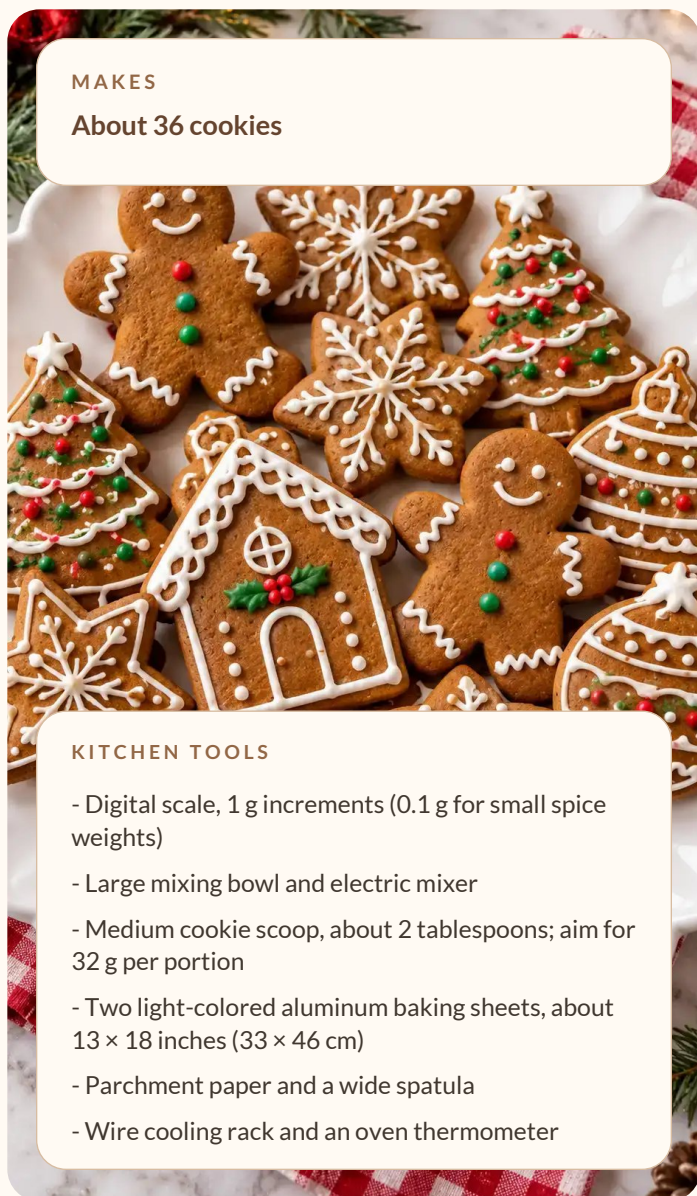
20 min

TOTAL

1 hr 10 min

MAKES

About 36 cookies



KITCHEN TOOLS

- Digital scale, 1 g increments (0.1 g for small spice weights)
- Large mixing bowl and electric mixer
- Medium cookie scoop, about 2 tablespoons; aim for 32 g per portion
- Two light-colored aluminum baking sheets, about 13 × 18 inches (33 × 46 cm)
- Parchment paper and a wide spatula
- Wire cooling rack and an oven thermometer

Ingredients

COOKIE DOUGH

1 cup (227 g) unsalted butter, about 80-82% fat, softened but not melted

1 cup (198 g) white granulated sugar

1/2 cup (170 g) regular unsulphured molasses, not blackstrap

2 1/4 tsp (10.4 g) baking soda (sodium bicarbonate), not baking powder

1 tsp (6 g) fine table salt

2 large eggs (100 g) egg without shells, at room temperature

3 1/2 cups (420 g) all-purpose flour

SPICE BLEND

1 1/4 tsp (3.3 g) ground cinnamon

1 1/4 tsp (2.3 g) ground ginger

1/2 tsp (1 g) ground cloves

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 03 / THE METHOD

Let's bake.

No-Chill Gingerbread Cookies

1 Prepare

Preheat to 350°F (175°C) conventional, or 320°F (160°C) fan. Line pans with parchment. Butter should dent under light pressure without looking oily.

2 Cream

Beat butter and the 1 cup sugar for 2-3 minutes until lighter and fluffy. Scrape the bowl. Mix in molasses, leavener, salt and spices; add eggs one at a time.

3 Finish the dough

Mix flour in on low just until the dough is evenly combined. This dough goes directly to scooping when the butter is properly softened. If very warm or greasy, cool the dough briefly; do not add flour to force it dry.

4 Scoop & coat

Scoop about 32 g (roughly 2 tablespoons) directly onto lined pans, with 2 1/2-inch gaps. Leave the rounds plain; no rolling or sugar coating is required. Expect about 12 per 13 × 18-inch tray.

5 Watch the edges

Bake one tray on the center rack for 9-11 minutes; check at 9 minutes, especially with fan. Edges should be set, tops crackled and centers soft but no longer wet. Cool pans before refilling.

6 Set, then transfer

Rest 10 minutes on the pan, then use a spatula to transfer to a rack. Allow another 10 minutes or until completely cool before storing. Repeat for remaining trays.

Recipe notes

Use regular unsulphured molasses, softened butter that is not oily, and cool pans. There is no required chill when the dough is scoopable. Contains wheat, milk and eggs.

BAKER'S TIPS

Baker's science

Molasses supplies moisture and acidity; baking soda supports rise and browning. Use the stated soda dose, and mix only until flour disappears to keep the centers tender.

Temperature control

Warm butter and hot baking sheets encourage excess spread. If the first tray spreads too far, cool the next pan and chill the remaining dough 15-20 minutes instead of adding flour.

Flavor & texture

Enjoy once cool, or store airtight overnight for a more settled spice flavor. Keep soft cookies separate from crisp varieties so their textures stay distinct.

RECIPE 03 / THE NOTEBOOK

Make it yours. Keep it lovely.

No-Chill Gingerbread Cookies

Your questions, answered

Do I need to refrigerate the dough?

Not routinely. Properly softened butter makes a scoopable dough; briefly cool it only if it becomes greasy.

Can I cut shapes from this dough?

No. This is a drop-cookie formula that spreads while baking. Use a rolled recipe for cookie cutters.

What does softened butter look like?

It dents under light pressure but holds its shape. It should not look melted or oily.

Can I scoop onto a hot pan?

Let pans cool first. Hot metal melts the butter before the cookie structure sets and encourages excess spreading.

Batch plan

Time per tray: 9-11 minutes. about 3 trays, 12 cookies per tray.
Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Cool fully; seal in an airtight container in a cool, dry place. Separate layers with parchment.

Refrigeration

Dough: up to 48 hours

Wrap dough tightly. Cold dough spreads less; let it become scoopable before portioning. Baked cookies keep better at room temperature.

Freeze raw dough

Up to 2 months at 0°F (-18°C)

Freeze uncoated portions on a tray, then bag airtight. Thaw covered in the refrigerator; roll in sugar before baking.

Freeze baked cookies

Up to 2 months at 0°F (-18°C)

Freeze completely cooled cookies in an airtight container with parchment between layers. Thaw covered at room temperature.

Refresh

As needed

Warm an undecorated cookie for 5-8 seconds in the microwave and check. Warming helps temporarily; it cannot restore a dried-out batch completely.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
127 kcal	5.5 g	18 g	8.2 g	0.3 g	1.6 g

Saturated fat 3.4 g; sodium 151 mg. Approximate values per serving calculated from generic ingredient weights and the stated yield; excludes optional decoration and unused bench flour. Brands, sizing and actual yield change these estimates.

04 / THE CLASSICS

Gingerbread Cookies Without Molasses

Gingerbread cookies without molasses: dark brown sugar cut-outs with ginger and cinnamon, made with cold butter and no scheduled chilling.

ACTIVE

35 min

CHILL

None

BAKE

33 min

COOL

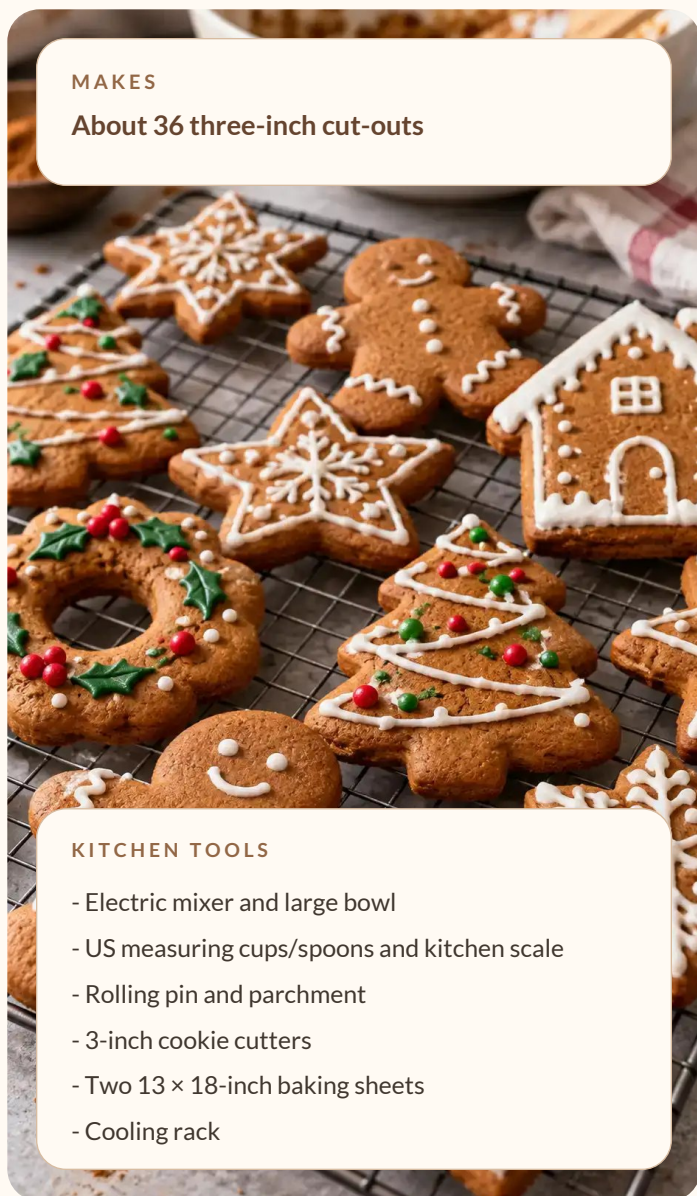
20 min

TOTAL

1 hr 28 min

MAKES

About 36 three-inch cut-outs



KITCHEN TOOLS

- Electric mixer and large bowl
- US measuring cups/spoons and kitchen scale
- Rolling pin and parchment
- 3-inch cookie cutters
- Two 13 × 18-inch baking sheets
- Cooling rack

Ingredients

COOKIE DOUGH

- 1 cup (226 g) unsalted butter, cold and cubed
- 2 1/2 cups (500 g) packed dark brown sugar
- 2 large eggs (100 g) eggs without shells, cold
- 4 cups (480 g) all-purpose flour
- 1/2 tsp (2 g) kosher salt

SPICE BLEND

- 1 tbsp (5.4 g) ground ginger
- 2 tsp (5.2 g) ground cinnamon
- 1/2 tsp (1 g) ground cloves
- 1/2 tsp (1 g) ground allspice

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 04 / THE METHOD

Let's bake.

Gingerbread Cookies Without Molasses

1 Mix cold butter and sugar

Beat cold cubed butter with dark brown sugar about 3 minutes until evenly blended; avoid beating until very fluffy. Scrape the bowl. Beat in cold eggs, salt and spices.

2 Add flour

Mix in flour on low just until a cohesive dough forms. There is no molasses and no chemical leavener in this formula.

3 Keep the dough cool

No scheduled chill is needed because the ingredients start cold. If rolling makes the dough greasy or soft, chill briefly until workable; extra chilling adds time.

4 Roll and cut

Heat to 350°F (175°C) conventional, or about 325°F fan. Roll between lightly floured parchment to 1/4 inch. Cut 3-inch shapes, transfer to lined pans and space 1 inch apart.

5 Check the edges

Bake one tray at a time 9-12 minutes until the edges are set and lightly darkened. Cool each pan before loading another batch.

6 Cool gently

Rest 5 minutes on the pan, then cool on a rack about 15 minutes until completely cold. Optional icing is additional.

Recipe notes

Dark brown sugar supplies the deeper flavor normally associated with molasses. Do not reduce its quantity or add leavener to this formula. Start with cold butter and eggs; optional decoration adds time.

BAKER'S TIPS

Start cold

Cold cubed butter and cold eggs help keep this no-chill dough workable.

Use dark brown sugar

Dark brown sugar gives the strongest flavor in a recipe made without bottled molasses.

Mix without fluffing

Over-aerating butter and sugar can distort outlines; stop once the mixture is blended.

RECIPE 04 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Cookies Without Molasses

Your questions, answered

What replaces the molasses?

A generous amount of dark brown sugar provides sweetness, moisture and deeper flavor; there is no liquid syrup replacement.

Why are there no baking soda or baking powder?

This cut-out formula is designed without chemical leavener to help retain the shapes.

Can I use melted butter?

No. Start with cold cubed butter as directed; melted butter makes the no-chill shaping method unreliable.

Batch plan

Time per tray: 9-12 minutes. About 3 trays, 12 cookies each.
Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
150 kcal	5.5 g	23.8 g	13.5 g	0.4 g	1.8 g

Saturated fat 3.3 g; sodium 31 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

05 / A TWIST OF FLAVOR

Chocolate Gingerbread Cookies

Molasses cookies with cocoa and mini chocolate chips for pockets of melted chocolate.

ACTIVE

20 min

CHILL

None

BAKE

33 min

COOL

20 min

TOTAL

1 hr 13 min

MAKES

About 31 cookies



KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- Cookie scoop and wide spatula
- Two 13 × 18-inch baking sheets
- Wire cooling rack

Ingredients

COOKIE DOUGH

- 2 1/4 cups (270 g) all-purpose flour
- 1 tsp (4.6 g) baking soda
- 1/2 tsp (3 g) fine salt
- 1 tbsp (5 g) Dutch-process cocoa powder
- 8 tbsp (113 g) unsalted butter, softened
- 1/2 cup (106 g) packed dark brown sugar
- 1/2 cup (170 g) regular unsulphured molasses
- 1 cup (170 g) semisweet mini chocolate chips

SPICE BLEND

- 2 tsp (3.6 g) ground ginger
- 1 tsp (2.6 g) ground cinnamon
- 1/4 tsp (0.5 g) ground cloves
- 1/4 tsp (0.5 g) ground nutmeg

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 05 / THE METHOD

Let's bake.

Chocolate Gingerbread Cookies

1 Build the dough

Whisk flour, soda, salt, cocoa and spices. Beat butter with brown sugar until creamy, mix in molasses, then dry ingredients. Fold in mini chocolate chips. This formula contains no egg.

2 Rest the dough

No scheduled chilling is needed. Keep dough and pans cool; if the dough becomes greasy, cool it briefly before shaping.

3 Portion consistently

Heat oven to 350°F (177°C) conventional. For fan, reduce by about 25°F and check early. Line pans with parchment. Scoop rounded tablespoons, about 28 g, and arrange 1 1/2 inches apart. Keep the top rounded; optional sugar for rolling is additional.

4 Watch for doneness

Bake one tray on the center rack for 10-12 minutes. Look for set edges and a dry-looking surface; soft cookie centers firm as they cool. Check early with fan and cool pans before refilling.

5 Set before moving

Rest 5 minutes on the pan, then move gently to a rack for about 15 minutes or until fully cool. Optional prepared icing is additional; let it set before layering.

Recipe notes

Contains wheat and milk; check chocolate labels for additional allergens. Mini chips distribute more evenly than large chunks. Optional sugar is excluded from nutrition.

BAKER'S TIPS

Flour and structure

Measure flour carefully and stop mixing once it is incorporated. The specified flour type matters; different blends absorb moisture differently.

Keep the batch consistent

Keep pieces the same size and thickness. Bake on a cool pan and judge the first tray by its edges before repeating the remaining trays.

Store the texture

Cool completely before sealing airtight. Keep soft cookies separate from crisp varieties and decorate only after cooling.

RECIPE 05 / THE NOTEBOOK

Make it yours. Keep it lovely.

Chocolate Gingerbread Cookies

Your questions, answered

Does this dough need eggs?

No. This formula relies on butter and molasses to bind the dough; do not add an egg.

Can I use full-size chocolate chips?

Mini chips fit the small cookies more evenly. Chop large chips or chocolate into smaller pieces before measuring.

How do I know they are baked?

Look for fine cracks and set edges. Leave them on the pan for 5 minutes before moving.

Batch plan

Time per tray: 10-12 minutes. About 3 trays; bake one at a time. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
115 kcal	4.6 g	17.5 g	9.4 g	0.7 g	1.2 g

Saturated fat 2.8 g; sodium 83 mg. Approximate values per serving calculated from generic ingredient weights and the stated yield; excludes optional decoration and unused bench flour. Brands, sizing and actual yield change these estimates.

06 / A TWIST OF FLAVOR

Brown Butter Gingerbread Cookies

Large brown butter gingerbread cookies with toasted milk solids, fresh ginger and a sparkling sugar crust around chewy molasses centers.

ACTIVE

30 min

CHILL

4 hr

BAKE

24 min

COOL

20 min

TOTAL

5 hr 24 min

MAKES

16 large brown butter cookies

KITCHEN TOOLS

- Light-colored small skillet
- Heatproof bowl, whisk and spatula
- US measures and digital scale
- 2 1/2-tablespoon scoop
- Two 13 × 18-inch baking sheets and parchment
- Cooling rack

Ingredients

COOKIE DOUGH

10 1/2 tbsp (150 g) unsalted butter, weighed before browning

1/2 cup (100 g) packed brown sugar

1/2 cup (100 g) granulated sugar

4 3/4 tbsp (100 g) regular unsulphured molasses

1 large egg (50 g) egg without shell

2 large egg yolks (36 g) egg yolks without shells

1 tsp (4 g) vanilla extract

2 1/2 cups (300 g) all-purpose flour

1 tsp (4.6 g) baking soda

1/2 tsp (2 g) baking powder

1/2 tsp (3 g) fine salt

SPICE BLEND

2 tsp (4 g) finely grated fresh ginger

1 tsp (1.8 g) ground ginger

1 tsp (2.6 g) ground cinnamon

COATING

1/4 cup (50 g) granulated sugar

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 06 / THE METHOD

Let's bake.

Brown Butter Gingerbread Cookies

1 Toast the milk solids

Melt butter with grated fresh ginger in a light-colored skillet over medium heat. Stir and scrape as it foams. When milk solids are golden brown and smell nutty, immediately pour all butter and brown bits into a heatproof bowl. Blackened bits mean burned butter. Stir in ground ginger and cool 10 minutes until lukewarm.

2 Whisk the rich dough

Whisk both dough sugars, cinnamon, salt and vanilla into the lukewarm butter. Add molasses, then the whole egg and yolks, whisking until cohesive. Whisk flour with soda and powder separately and fold in until no dry flour remains.

3 Firm thoroughly

Cover and refrigerate 3-4 hours; the timing estimate allows 4 hours. This melted-butter dough needs to be firm before shaping. If chilled overnight, allow extra softening only until scoopable.

4 Make large sugar-coated balls

Heat to 350°F (175°C) conventional or 325°F (165°C) fan. Divide into 16 equal portions, about 48-50 g or 2 1/2 tablespoons each. Roll in coating sugar. Place 3 inches apart, 8 per lined pan.

5 Look for cracks

Bake 10-12 minutes until edges set and tops puff and crack; centers should remain yielding without wet batter. Rest 5 minutes on the pan, then cool 15 minutes on a rack.

Recipe notes

Weigh butter before browning and keep all toasted milk solids. This formula uses extra egg yolks for richness and does not require replacing evaporated butter water. The long chill is essential for controlling the melted-butter dough.

BAKER'S TIPS

Watch the solids

Foam hides the browning. Stir continuously and move butter out of the hot skillet as soon as the solids are golden.

Use the full chill

Warm brown-butter dough spreads; a 3-4-hour chill makes controlled portions.

Keep centers yielding

A large cookie continues setting on the pan. Do not bake until the entire cookie feels hard.

RECIPE 06 / THE NOTEBOOK

Make it yours. Keep it lovely.

Brown Butter Gingerbread Cookies

Your questions, answered

Do I weigh butter before or after browning?

Before. Use 150 g butter and keep the browned solids; this formula allows for normal evaporation.

Why two extra yolks?

They add richness and help produce a chewy texture without extra egg-white water.

Can I shorten the chilling time?

The stated 3-4-hour chill gives the warm melted-butter dough time to firm. Skipping it changes spreading.

Batch plan

Time per tray: 10-12 minutes. 2 trays of 8 cookies on 13 × 18-inch pans. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

3-4 days

Cool completely, then store airtight in a cool room.

Refrigeration

Raw dough: up to 2 days

Wrap dough tightly. Plain baked cookies do not need refrigeration.

Raw freezing

Up to 2 months

Freeze portions airtight; thaw covered in the refrigerator before baking.

Cooked freezing

Up to 2 months

Freeze cooled cookies airtight. Thaw covered at room temperature.

Restoration

Before serving

Warm undecorated cookies briefly at 300°F for 3-5 minutes if desired; cool before decorating.



ESTIMATED NUTRITION

Per 1 cookie

CALORIES

225 kcal

SUGAR

19 g

FAT

8.7 g

FIBER

0.5 g

CARBS

34.6 g

PROTEIN

2.8 g

Saturated fat 5.2 g; sodium 177 mg. Approximate per-serving values from generic ingredient weights and the stated yield. Includes listed toppings and fillings; excludes optional decoration and unused bench flour. Brand composition, leftover coating, cutter size and actual yield change these estimates.

07 / A TWIST OF FLAVOR

Orange Gingerbread Cookies

Orange-zest gingerbread drop cookies finished with a fine fresh-orange icing drizzle.

ACTIVE

35 min

CHILL

1 hr

BAKE

36 min

COOL

20 min

TOTAL

3 hr 1 min

MAKES

36 orange gingerbread cookies

KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- 1-tablespoon cookie scoop
- Two 13 × 18-inch light-colored baking sheets and parchment paper
- Wide spatula and wire cooling rack

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, softened
- 1/2 **cup** (100 g) packed brown sugar
- 1/4 **cup** (50 g) granulated sugar
- 1/3 **cup** (113 g) unsulphured molasses
- 1 **large egg** (50 g) egg without shell, at room temperature
- 2 **tsp** (8 g) vanilla extract
- 2 1/4 **cups** (281 g) all-purpose flour
- 1 1/2 **tsp** (6.9 g) baking soda
- 1/4 **tsp** (1.5 g) fine salt

SPICE BLEND

- 2 **tsp** (3.6 g) ground ginger
- 1 1/2 **tsp** (3.9 g) ground cinnamon
- 1/4 **tsp** (0.5 g) ground cloves
- 1/4 **tsp** (0.5 g) ground nutmeg

FLAVOR ADDITION

- 1 **tbsp** (6 g) finely grated orange zest

ORANGE DRIZZLE

- 3/4 **cup** (90 g) confectioners sugar
- 4 **tsp** (20 g) fresh orange juice

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 07 / THE METHOD

Let's bake.

Orange Gingerbread Cookies

1 Cream and combine

Beat butter and both sugars for 2 minutes. Mix in molasses, then egg and vanilla; scrape the bowl. Whisk flour, soda, salt and spices separately, then mix into the wet ingredients just until combined. Mix orange zest into the wet ingredients.

2 Firm the dough

Cover and refrigerate for at least 1 hour. If chilled longer than 2 hours, let stand about 20-30 minutes until scoopable; keep it cool rather than greasy.

3 Portion evenly

Heat to 350°F (175°C) conventional or 325°F (165°C) fan. Divide into 36 equal portions, about 24 g each, roughly a rounded tablespoon. Round and space 3 inches apart on lined pans. No sugar coating is used.

4 Check the centers

Bake 10-12 minutes until edges set and tops no longer look glossy-wet. Centers remain soft and firm on cooling; use a cool pan for each new tray.

5 Let the structure set

Rest 5 minutes on the pan, then lift onto a wire rack. Cool another 15 minutes before sealing airtight. Cookies firm as they cool; do not bake until hard.

6 Add orange drizzle

Whisk confectioners sugar with orange juice to a thick drizzle. Add drops of juice only if needed. Drizzle narrow lines over completely cold cookies and leave flat about 30 minutes, or until dry; thicker lines may need longer.

Recipe notes

Orange zest flavors the dough without a large addition of liquid; juice is reserved for the glaze. Grate only the colored skin, avoiding bitter white pith. The glaze is included in ingredients and nutrition.

BAKER'S TIPS

Zest before juicing

A whole firm orange is easier to grate than an empty peel.

Keep juice in the glaze

Adding unmeasured juice to the dough changes hydration and spread.

Dry before stacking

Even thin orange glaze needs time to stop sticking.

RECIPE 07 / THE NOTEBOOK

Make it yours. Keep it lovely.

Orange Gingerbread Cookies

Your questions, answered

Can I use orange juice instead of zest in the dough?

No direct swap is provided. Zest supplies aroma without extra liquid.

Why does the orange flavor taste bitter?

Avoid grating the white pith beneath the colored skin.

When do I drizzle the icing?

Only after the cookies are completely cool, then let the lines dry before stacking.

Batch plan

Time per tray: 10-12 minutes. 3 trays of 12 drop cookies. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Cool completely and seal airtight in a cool, dry place. Keep soft cookies separate from crisp cookies. Let any icing dry before layering.

Refrigeration

Raw dough: up to 48 hours

Wrap tightly. Let dough soften just enough to scoop. Plain baked cookies do not need refrigeration; follow storage instructions for any added icing.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Freeze uncoated portions airtight. Thaw overnight in the refrigerator, then follow the shaping and baking instructions.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

Freeze fully cooled, preferably undecorated cookies in an airtight container, separating layers with parchment. Thaw covered at room temperature.

Refresh

Just before serving

For a softer bite, microwave one plain cookie for 5 seconds and check; serve promptly. Do not

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
99 kcal	4 g	14.9 g	8.4 g	0.2 g	1 g

Saturated fat 2.5 g; sodium 73 mg. Approximate per-serving values calculated from generic ingredient weights and stated yield, including listed fillings, glaze and coating. Excludes optional decoration and bench flour. Brands, unused coating, decoration amounts and actual yield change these estimates.

08 / A TWIST OF FLAVOR

Cranberry Pistachio Gingerbread Cookies

Cranberry pistachio gingerbread cut-outs with ruby dried cranberries and green chopped pistachios attached to white icing details.

ACTIVE

55 min

CHILL

1 hr

BAKE

30 min

COOL

20 min

TOTAL

2 hr 45 min

MAKES

About 36 decorated cookies

KITCHEN TOOLS

- US measuring cups/spoons and digital scale
- Saucepan, bowl and whisk
- Rolling pin and parchment
- Two 13 × 18-inch baking sheets
- Wire cooling rack
- Piping bags with fine round and small leaf tips
- 3-inch star, tree or gingerbread-person cutters
- Knife and chopping board

Ingredients

COOKIE DOUGH

- 12 tbsp (170 g) unsalted butter, about 80-82% fat
- 3/4 cup (159 g) packed light brown sugar
- 3/4 cup (255 g) regular unsulphured molasses, not blackstrap
- 1 tsp (6 g) fine table salt
- 1 large egg (50 g) egg without shell
- 1 tsp (4 g) double-acting baking powder
- 1/2 tsp (2.3 g) baking soda (sodium bicarbonate)
- 3 3/4 cups (450 g) all-purpose flour

SPICE BLEND

- 2 tsp (5.2 g) ground cinnamon
- 2 tsp (3.6 g) ground ginger
- 1/4 tsp (0.5 g) ground cloves

TOPPING

- 3/4 cup (180 g) prepared white cookie icing
- 1/2 cup (80 g) dried cranberries, finely chopped
- 1/2 cup (60 g) shelled unsalted pistachios, finely chopped

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 08 / THE METHOD

Let's bake.

Cranberry Pistachio Gingerbread Cookies

1 Melt & season

Gently melt butter over low heat. Remove from the heat and stir in sugar, molasses, salt and spices until evenly combined. Let cool until lukewarm before beating in the egg.

2 Combine

Whisk flour with baking powder and baking soda, then mix into the wet ingredients until no dry flour remains. Dough will be sticky; do not add more flour.

3 Firm the dough

Divide into two flattened rectangles, wrap tightly and refrigerate at least 60 minutes, until cold and firm enough to roll. Chilling firms the butter and lets the flour hydrate.

4 Shape

Heat to 350°F (175°C) conventional, or 320°F fan. Roll chilled dough 1/4 inch thick and cut 3-inch festive shapes. Keep the dough itself smooth: the fruit and nuts are added after baking. Transfer to lined pans, spacing 1 inch apart.

5 Check doneness

Place on parchment-lined pans about 1 inch (2.5 cm) apart. Bake one tray at a time for 8-12 minutes. Check at 8 minutes, especially with fan: edges should darken slightly and surfaces look set. Smaller shapes finish sooner.

6 Cool before icing

Rest 5 minutes on the pan, then cool on a rack about 15 minutes until completely cold. Chop cranberries and pistachios finely. Pipe white garlands or outlines, then add small icing dots where topping should stick. Press a little chopped fruit and nuts into the wet icing, distributing the measured topping across the batch. Let icing dry according to its packaging before packing.

Recipe notes

Cranberries and pistachios are a visible topping, attached with icing after baking; they are not mixed into this rolled dough. Contains pistachios, wheat, milk and egg. Drying time is additional.

BAKER'S TIPS

Keep cut-outs smooth

Adding chunky fruit to the raw dough can tear narrow shapes. This version puts the fruit and nuts on top instead.

Chop the topping small

Fine pieces grip the icing better and are easier to bite than whole pistachios or large cranberries.

Work while icing is wet

Decorate a few cookies at a time and add fruit and nuts before the icing surface sets.

RECIPE 08 / THE NOTEBOOK

Make it yours. Keep it lovely.

Cranberry Pistachio Gingerbread Cookies

Your questions, answered

Do I put the cranberries in the dough?

No. This recipe uses a smooth rolled dough and adds dried cranberries and pistachios to the icing after baking.

Can I use fresh cranberries?

Use dried cranberries. Fresh fruit releases moisture and does not give the same tidy, shelf-stable topping.

How do the pistachios stay attached?

Press finely chopped pieces into small dots or lines of wet icing, then let it dry fully before packing.

Batch plan

Time per tray: 8-12 minutes. About 3 trays of 12 cookies. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
154 kcal	4.9 g	26.2 g	14.5 g	0.6 g	1.8 g

Saturated fat 2.6 g; sodium 102 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

09 / A TWIST OF FLAVOR

Pecan Gingerbread Cookies

Chewy gingerbread drop cookies studded with chopped toasted pecans for a fragrant nutty crunch.

ACTIVE

30 min

CHILL

1 hr

BAKE

36 min

COOL

20 min

TOTAL

2 hr 26 min

MAKES

36 pecans gingerbread drop cookies

KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- 1-tablespoon cookie scoop
- Two 13 × 18-inch light-colored baking sheets and parchment paper
- Wide spatula and wire cooling rack

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, softened
- 1/2 **cup** (100 g) packed brown sugar
- 1/4 **cup** (50 g) granulated sugar
- 1/3 **cup** (113 g) unsulphured molasses
- 1 **large egg** (50 g) egg without shell, at room temperature
- 2 **tsp** (8 g) vanilla extract
- 2 1/4 **cups** (281 g) all-purpose flour
- 1 1/2 **tsp** (6.9 g) baking soda
- 1/4 **tsp** (1.5 g) fine salt

SPICE BLEND

- 2 **tsp** (3.6 g) ground ginger
- 1 1/2 **tsp** (3.9 g) ground cinnamon
- 1/4 **tsp** (0.5 g) ground cloves
- 1/4 **tsp** (0.5 g) ground nutmeg

FLAVOR ADDITION

- 3/4 **cup** (85 g) chopped toasted pecans

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 09 / THE METHOD

Let's bake.

Pecan Gingerbread Cookies

1 Cream and combine

Beat butter and both sugars for 2 minutes. Mix in molasses, then egg and vanilla; scrape the bowl. Whisk flour, soda, salt and spices separately, then mix into the wet ingredients just until combined. Fold in the cooled chopped toasted pecans after the flour.

2 Firm the dough

Cover and refrigerate at least 1 hour until cool and scoopable. Keep waiting dough chilled.

3 Portion evenly

Heat to 350°F (175°C) conventional or 325°F (165°C) fan. Portion 36 balls of about 27 g, roughly 1 1/2 tablespoons. Space 3 inches apart on lined pans. Keep waiting dough cold.

4 Check the centers

Bake 10-12 minutes until edges set and tops no longer look glossy-wet. Centers remain soft and firm on cooling; use a cool pan for each new tray.

5 Let the structure set

Rest 5 minutes on the pan, then lift onto a wire rack. Cool another 15 minutes before sealing airtight. Cookies firm as they cool; do not bake until hard.

Recipe notes

Toast chopped pecans at 325°F for 6-8 minutes until fragrant, then cool fully before mixing. Optional toasting and cooling add about 20 minutes to the stated cookie schedule. Pieces about 1/4 inch distribute evenly; large chunks can tear dough. Contains tree nuts, wheat, egg and milk.

BAKER'S TIPS

Cool toasted nuts

Warm pecans soften the butter and increase spread.

Chop evenly

Quarter-inch pieces distribute through the dough without large brittle pockets.

Use cool pans

Keep waiting dough chilled while each tray bakes.

RECIPE 09 / THE NOTEBOOK

Make it yours. Keep it lovely.

Pecan Gingerbread Cookies

Your questions, answered

Should the nuts be salted?

Use unsalted nuts for the intended salt balance.

Can I mix in hot toasted nuts?

No. Let them cool fully before adding them to the butter-rich dough.

Why do my cookies break around nut pieces?

Large pieces disrupt the dough. Chop to about 1/4 inch and cool the baked cookies before lifting.

Batch plan

Time per tray: 10-12 minutes. 3 trays of 12 drop cookies. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Cool completely and seal airtight in a cool, dry place. Keep soft cookies separate from crisp cookies. Let any icing dry before layering.

Refrigeration

Raw dough: up to 48 hours

Wrap tightly. Let dough soften just enough to scoop. Plain baked cookies do not need refrigeration; follow storage instructions for any added icing.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Freeze uncoated portions airtight. Thaw overnight in the refrigerator, then follow the shaping and baking instructions.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

Freeze fully cooled, preferably undecorated cookies in an airtight container, separating layers with parchment. Thaw covered at room temperature.

Refresh

Just before serving

For a softer bite, microwave one plain cookie for 5 seconds and check; serve promptly. Do not

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
106 kcal	5.7 g	12.8 g	6 g	0.4 g	1.2 g

Saturated fat 2.6 g; sodium 73 mg. Approximate per-serving values calculated from generic ingredient weights and stated yield, including listed fillings, glaze and coating. Excludes optional decoration and bench flour. Brands, unused coating, decoration amounts and actual yield change these estimates.

10 / A TWIST OF FLAVOR

Espresso Gingerbread Cookies

Espresso gingerbread cookies with a soft molasses center and a light coffee glaze, without cocoa or chocolate chips.

ACTIVE

30 min

CHILL

1 hr

BAKE

36 min

COOL

20 min

TOTAL

2 hr 56 min

MAKES

About 32 cookies



KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- 1-tablespoon cookie scoop
- Two 13 × 18-inch light-colored baking sheets and parchment paper
- Wide spatula and wire cooling rack

Ingredients

COOKIE DOUGH

- 12 tbsp (170 g) unsalted butter, softened
- 1/2 cup (100 g) packed brown sugar
- 1/4 cup (50 g) granulated sugar
- 1/3 cup (113 g) unsulphured molasses
- 1 large egg (50 g) egg without shell, at room temperature
- 2 tsp (8 g) vanilla extract
- 2 1/4 cups (281 g) all-purpose flour
- 1 1/2 tsp (6.9 g) baking soda
- 1/4 tsp (1.5 g) fine salt

SPICE BLEND

- 2 tsp (3.6 g) ground ginger
- 1 1/2 tsp (3.9 g) ground cinnamon
- 1/4 tsp (0.5 g) ground cloves
- 1/4 tsp (0.5 g) ground nutmeg

COFFEE FLAVOR

- 2 tsp (4 g) instant espresso powder

COFFEE GLAZE

- 3/4 cup (90 g) confectioners sugar
- 1 tbsp (15 g) water
- 1/2 tsp (1 g) instant espresso powder

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 10 / THE METHOD

Let's bake.

Espresso Gingerbread Cookies

1 Cream and combine

Beat butter and both sugars for 2 minutes. Mix in molasses, then egg and vanilla; scrape the bowl. Whisk flour, soda, salt and spices separately, then mix into the wet ingredients just until combined. Mix espresso powder into the molasses before adding it to the creamed butter.

2 Firm the dough

Cover and refrigerate for at least 1 hour. If chilled longer than 2 hours, let stand about 20-30 minutes until scoopable; keep it cool rather than greasy.

3 Portion evenly

Heat oven to 350°F (177°C) conventional; for fan, use about 320°F (160°C) and check early. Line pans. Make about 32 portions of 26 g, roughly a rounded tablespoon. Roll in optional sugar and arrange about 3 inches apart, up to 12 per large tray.

4 Check the centers

Bake on the center rack for 11-12 minutes. The edges should be set and tops cracked, with soft centers that are no longer glossy-wet. Use a cool pan for each new batch.

5 Let the structure set

Rest 5 minutes on the pan, then lift onto a wire rack. Cool another 15 minutes before sealing airtight. Cookies firm as they cool; do not bake until hard.

6 Drizzle coffee lines

Dissolve glaze espresso in the tablespoon of water. Whisk into confectioners sugar until smooth and thick enough for thin lines. Drizzle over cold cookies and allow about 30 minutes to set. Add a few drops more water only if necessary; extra drying can be needed in humidity.

Recipe notes

Use instant espresso powder that dissolves in the dough and glaze, not gritty ground coffee. This formula has no cocoa or chocolate chunks, so coffee remains a distinct partner to molasses and ginger. It contains caffeine; strength varies by brand.

BAKER'S TIPS

Choose soluble powder

Ground coffee beans leave gritty specks rather than dissolving.

Dissolve before mixing

Combining espresso with molasses avoids dry bitter clumps.

Keep glaze thin

A little coffee drizzle adds aroma without covering the cookie in icing.

RECIPE 10 / THE NOTEBOOK

Make it yours. Keep it lovely.

Espresso Gingerbread Cookies

Your questions, answered

Can I use ground coffee?

Use instant espresso powder; ground beans remain gritty.

Are these mocha cookies?

No. This espresso version has no cocoa or chocolate in the dough.

Do they contain caffeine?

Yes, unless your espresso powder is decaffeinated. The amount varies by brand.

Batch plan

Time per tray: 11-12 minutes. About 3 trays; bake one tray at a time. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

3-4 days

Cool completely, then store airtight in a cool room.

Refrigeration

Raw dough: up to 2 days

Wrap dough tightly. Plain baked cookies do not need refrigeration.

Raw freezing

Up to 2 months

Freeze portions airtight; thaw covered in the refrigerator before baking.

Cooked freezing

Up to 2 months

Freeze cooled cookies airtight. Thaw covered at room temperature.

Restoration

Before serving

Serve glazed cookies at room temperature. Warm only unglazed cookies.



ESTIMATED NUTRITION

Per 1 cookie

CALORIES

111 kcal

SUGAR

9.4 g

FAT

4.5 g

FIBER

0.2 g

CARBS

16.8 g

PROTEIN

1.1 g

Saturated fat 2.8 g; sodium 83 mg. Approximate per-serving values from generic ingredient weights and stated yield, including listed toppings and fillings. Excludes optional decoration and bench flour. Leftover coating or icing, ingredient brands and actual yield change these estimates.

11 / A TWIST OF FLAVOR

Gingerbread S'mores Cookies

Gingerbread s'mores cookies topped with a puffed toasted marshmallow, melted milk chocolate and a little graham cracker crunch.

ACTIVE

35 min

CHILL

1 hr

BAKE

42 min

COOL

20 min

TOTAL

2 hr 37 min

MAKES

About 32 cookies



KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- 1-tablespoon cookie scoop
- Two 13 × 18-inch light-colored baking sheets and parchment paper
- Wide spatula and wire cooling rack

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, softened
- 1/2 **cup** (100 g) packed brown sugar
- 1/4 **cup** (50 g) granulated sugar
- 1/3 **cup** (113 g) unsulphured molasses
- 1 **large egg** (50 g) egg without shell, at room temperature
- 2 **tsp** (8 g) vanilla extract
- 2 1/4 **cups** (281 g) all-purpose flour
- 1 1/2 **tsp** (6.9 g) baking soda
- 1/4 **tsp** (1.5 g) fine salt

SPICE BLEND

- 2 **tsp** (3.6 g) ground ginger
- 1 1/2 **tsp** (3.9 g) ground cinnamon
- 1/4 **tsp** (0.5 g) ground cloves
- 1/4 **tsp** (0.5 g) ground nutmeg

S'MORES FINISH

- 16 **large marshmallows** (96 g) marshmallows, halved crosswise
- 32 **squares** (160 g) milk chocolate squares, about 5 g each
- 1/4 **cup** (25 g) fine graham cracker crumbs

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 11 / THE METHOD

Let's bake.

Gingerbread S'mores Cookies

1 Cream and combine

Beat butter and both sugars for 2 minutes. Mix in molasses, then egg and vanilla; scrape the bowl. Whisk flour, soda, salt and spices separately, then mix into the wet ingredients just until combined.

2 Firm the dough

Cover and refrigerate for at least 1 hour. If chilled longer than 2 hours, let stand about 20-30 minutes until scoopable; keep it cool rather than greasy.

3 Portion evenly

Heat to 350°F (175°C) conventional or 325°F (165°C) fan. Divide into 32 balls of about 26 g and space 3 inches apart on lined pans. Reserve marshmallows, chocolate and crumbs for the end of baking.

4 Check the centers

Bake 10-11 minutes until the cookie edges begin to set. Add one marshmallow half, cut side down, to each top and return for 1-2 minutes until puffed. If desired, toast briefly under the broiler while watching continuously; use broiler-safe baking sheets and keep loose parchment away from the heating element.

5 Let the structure set

Remove from the oven and press one chocolate square into each warm marshmallow. Scatter a small pinch of graham crumbs over it. Rest 5 minutes on the pan, then 15 on a rack. Marshmallow is very hot initially; let cool before eating.

Recipe notes

The marshmallow and chocolate are added near the end, not enclosed raw inside the dough. Broiler toasting is optional and needs close watching; a puffed marshmallow is enough without it. Chocolate squares should each weigh about 5 g. Gelatin in marshmallows and dairy in chocolate mean this is not vegan.

BAKER'S TIPS**Add toppings late**

Marshmallows added for the full bake can melt and spread off the cookie.

Watch every second

Broiler heat can turn marshmallow from toasted to burned very quickly.

Cool before serving

Warm marshmallow holds heat and can burn your mouth straight from the oven.

RECIPE 11 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread S'mores Cookies

Your questions, answered

Do I put marshmallows inside the dough?

No. Add a half marshmallow on top during the final 1-2 minutes of baking.

Is a broiler required?

No. Brief baking puffs the marshmallow; broiler toasting is optional.

Can I stack them?

Sticky marshmallow tops are best stored in one layer with a rigid lid.

Batch plan

Time per tray: 11-12 minutes. About 3 trays; bake one tray at a time. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Best within 1-2 days

Keep in one layer airtight; sticky toppings can attach to other cookies.

Refrigeration

Raw dough: up to 2 days

Wrap dough tightly. Plain baked cookies do not need refrigeration.

Raw freezing

Up to 2 months

Freeze portions airtight; thaw covered in the refrigerator before baking.

Cooked freezing

Up to 2 months

Freeze plain cookies and add the finish after thawing and a brief gentle warm-up.

Restoration

Before serving

Warm very gently if desired, then let the hot marshmallow cool before eating.



ESTIMATED NUTRITION

Per 1 cookie

CALORIES

138 kcal

SUGAR

11.2 g

FAT

6 g

FIBER

0.6 g

CARBS

20.1 g

PROTEIN

1.5 g

Saturated fat 3.7 g; sodium 90 mg. Approximate per-serving values from generic ingredient weights and stated yield, including listed toppings and fillings. Excludes optional decoration and bench flour. Leftover coating or icing, ingredient brands and actual yield change these estimates.

12 / BEYOND THE CUT-OUT

Gingerbread Crinkle Cookies

Large gingerbread crinkle cookies with a snowy powdered-sugar crust, deep cracks and soft molasses-spice centers.

ACTIVE

20 min

CHILL

1 hr

BAKE

34 min

COOL

25 min

TOTAL

2 hr 19 min

MAKES

15 large cookies



KITCHEN TOOLS

- US cups and measuring spoons; digital scale
- Mixing bowl and flexible spatula
- 2-tablespoon cookie scoop
- Two 13 × 18-inch pans and parchment
- Small bowl for sugar coating

Ingredients

COOKIE DOUGH

3/4 cup (160 g) packed dark brown sugar

5 tbsp (71 g) unsalted butter, melted and cooled to lukewarm

3 tbsp (64 g) unsulphured molasses

1 tsp (4 g) vanilla extract

1/2 tsp (3 g) fine salt

1 large egg (50 g) egg without shell

1 2/3 cups (200 g) all-purpose flour

1/2 tsp (2 g) baking powder

1/4 tsp (1.15 g) baking soda

DOUGH SPICES

1 1/2 tsp (3.13 g) homemade gingerbread spice blend (see step 1)

COATING

1/2 cup (57 g) confectioners sugar

3/4 tsp (1.57 g) homemade gingerbread spice blend (see step 1)

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 12 / THE METHOD

Let's bake.

Gingerbread Crinkle Cookies

1 Make the spice blend

Mix 1/2 tsp each ground ginger, cinnamon, nutmeg and allspice with 1/4 tsp ground cloves. Measure 1 1/2 tsp for the dough and reserve the remaining 3/4 tsp for coating. This combined blend avoids weighing tiny spice amounts.

2 Stir the dough

Stir brown sugar, lukewarm melted butter, molasses, vanilla and salt until smooth. Stir in the egg. Whisk flour, baking powder, soda and the dough spice portion separately, then stir into the wet mixture until no dry pockets remain.

3 Firm before coating

Cover and refrigerate 1 hour until firm enough to scoop; very warm dough may need up to 2 hours.

4 Coat generously

Heat to 350°F (175°C) conventional; for fan reduce about 25°F and check early. Line pans. Mix confectioners sugar with the reserved spice. Scoop about 40 g per ball using a level 2-tablespoon scoop. Roll generously in spiced sugar and space 3 inches apart.

5 Develop the cracks

Bake one tray at a time for 15-18 minutes, until puffed, cracked and set in the center with firm edges. Keep the remaining dough cold. Use a cool pan for the next tray.

6 Keep the coating intact

Cool completely on the pans, about 25 minutes, before lifting. The coating is delicate and absorbs moisture if sealed while warm.

Recipe notes

Coating nutrition includes the full measured sugar allowance, though some remains in the bowl. Extra chilling adds time. Powdered sugar provides the contrasting white cracks.

BAKER'S TIPS

Chill the dough

A cool, firm ball keeps its shape long enough for the white coating to crack as it rises.

Generous coating

Cover the entire ball in confectioners sugar; a thin dusting can disappear into the dough.

Keep them dry

Cool fully before storing. Condensation softens the sugar coating, so freezing finished cookies is not recommended.

RECIPE 12 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Crinkle Cookies

Your questions, answered

Why did the white coating disappear?

Use fully chilled dough and a generous coating. Warm dough and a very light dusting absorb sugar more quickly.

Do these need a mixer?

No. A spatula is enough; cool the melted butter before adding the egg.

Can I freeze them?

Freeze uncoated dough portions rather than finished cookies so the sugar coating stays dry.

Batch plan

Time per tray: 15-18 minutes. 2 trays, about 7-8 cookies each, baked one at a time. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

3 days

Keep fully cooled cookies airtight in a dry place.

Refrigeration

Not recommended for baked cookies

Cold storage and condensation spoil the dry sugar crust; refrigerate raw dough up to 2 days.

Raw freezing

Up to 2 months

Freeze uncoated portions airtight. Thaw covered in the refrigerator, then coat and bake as directed.

Cooked freezing

Not recommended

The powdered coating absorbs condensation during thawing.

Restoration

Serve at room temperature

Do not microwave coated cookies; the sugar finish can become sticky.



ESTIMATED NUTRITION

Per 1 cookie

CALORIES

155 kcal

SUGAR

16.6 g

FAT

4.3 g

FIBER

0.4 g

CARBS

27.7 g

PROTEIN

1.8 g

Saturated fat 2.6 g; sodium 124 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

13 / BEYOND THE CUT-OUT

Gingerbread Linzer Cookies

Gingerbread-spiced almond Linzer cookies with raspberry jam windows and lightly dusted snowy tops.

ACTIVE

45 min

CHILL

1 hr 30 min

BAKE

28 min

COOL

20 min

TOTAL

3 hr 3 min

MAKES

15 sandwich cookies

Ingredients

COOKIE DOUGH

12 tbsp (170 g) unsalted butter, softened
1/2 cup (99 g) granulated sugar
1 large egg yolk (18 g) egg yolk without shell
1 tsp (4 g) vanilla extract
1 1/3 cups (160 g) all-purpose flour
3/4 cup (72 g) almond flour
1/4 tsp (1.5 g) fine salt

SPICE BLEND

1 tsp (1.8 g) ground ginger
1 tsp (2.6 g) ground cinnamon
1/8 tsp (0.25 g) ground cloves

FILLING

1/3 cup (120 g) thick seedless raspberry jam

DUSTING

2 tbsp (15 g) confectioners sugar

KITCHEN TOOLS

- Electric mixer and mixing bowl
- Rolling pin and parchment
- 2 1/2-inch cutters and 1-inch center cutter
- Two 13 × 18-inch baking sheets
- Fine sieve and wire rack
- US measures and digital scale

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 13 / THE METHOD

Let's bake.

Gingerbread Linzer Cookies

1 Make the spiced dough

Beat butter, sugar and spices until creamy, about 3 minutes. Mix in yolk and vanilla. Whisk both flours and salt, then mix into the butter just until the dough comes together.

2 Firm the dough

Divide into two disks, wrap and chill 1 hour. Let stand a few minutes only if too hard to roll; extra softening adds time.

3 Cut paired tops and bases

Roll 1/8 inch thick on lightly floured parchment. Cut 30 shapes about 2 1/2 inches wide. Cut a small window in 15 of them. Transfer to lined pans, 1 inch apart, and refrigerate the shaped halves 30 minutes. Keep narrow cut-outs simple to avoid broken points.

4 Keep the edges pale

Heat to 350°F (175°C) conventional, or 325°F fan. Bake 12-15 minutes until edges just begin to color; windowed tops may finish sooner. Cool 5 minutes on the pan, then 15 minutes on a rack.

5 Dust and sandwich

Dust only the windowed tops with confectioners sugar. Spread about 1 teaspoon thick raspberry jam on each solid base and add its matching top. Do not overfill; jam should show through the window without squeezing out.

Recipe notes

Delicate almond Linzer cookies flavored with ginger, cinnamon and cloves, with raspberry jam windows. This is a gingerbread-spiced Linzer dough without molasses, so the texture remains light and buttery.

BAKER'S TIPS

Keep windows small

Leave at least a 1/4-inch rim around each window to support the delicate top.

Use thick jam

Seedless raspberry jam gives a smooth ruby window. Loose sauces soak into the almond cookie.

Dust the tops first

Dust before assembling to keep confectioners sugar out of the jam window.

RECIPE 13 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Linzer Cookies

Your questions, answered

Does this Linzer dough contain molasses?

No. Almond flour and gingerbread spices create a delicate butter-cookie texture.

How do I avoid broken windows?

Use a small window cutter, chill the shapes and cool them fully before lifting.

Can I assemble them the day before?

Yes. The jam softens the halves overnight; for a crisper cookie, fill on the serving day.

Batch plan

Time per tray: 12-15 minutes. 2 trays of 15 halves, baked one at a time. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature**Up to 2 days**

Cool completely, then store airtight in a cool room.

Refrigeration**Filled cookies: up to 5 days**

Keep airtight and let stand briefly before serving. The jam softens the cookies over time.

Raw freezing**Up to 2 months**

Freeze portions airtight; thaw covered in the refrigerator before baking.

Cooked freezing**Up to 2 months**

Freeze unfilled halves airtight; thaw covered, then dust and fill.

Restoration**Before serving**

Warm undecorated cookies briefly at 300°F for 3-5 minutes if desired; cool before decorating.

**ESTIMATED NUTRITION**

Per 1 cookie

CALORIES**201 kcal****SUGAR****12.3 g****FAT****12 g****FIBER****1 g****CARBS****22 g****PROTEIN****2.4 g**

Saturated fat 6.1 g; sodium 43 mg. Approximate per-serving values from generic ingredient weights and the stated yield. Includes listed toppings and fillings; excludes optional decoration and unused bench flour. Brand composition, leftover coating, cutter size and actual yield change these estimates.

14 / BEYOND THE CUT-OUT

Jam Gingerbread Thumbprint Cookies

Molasses gingerbread thumbprints with sugar-crusted edges and bright raspberry jam centers.

ACTIVE

35 min

CHILL

1 hr

BAKE

35 min

COOL

25 min

TOTAL

2 hr 35 min

MAKES

32 thumbprint cookies

KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- 1-tablespoon cookie scoop
- Two 13 × 18-inch light-colored baking sheets and parchment paper
- Wide spatula and wire cooling rack
- Rounded 1/2-teaspoon measure for the indentations

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, softened
- 1/2 **cup** (100 g) packed brown sugar
- 1/4 **cup** (50 g) granulated sugar
- 1/3 **cup** (113 g) unsulphured molasses
- 1 **large egg** (50 g) egg without shell, at room temperature
- 2 **tsp** (8 g) vanilla extract
- 2 1/4 **cups** (281 g) all-purpose flour
- 1 1/2 **tsp** (6.9 g) baking soda
- 1/4 **tsp** (1.5 g) fine salt

SPICE BLEND

- 2 **tsp** (3.6 g) ground ginger
- 1 1/2 **tsp** (3.9 g) ground cinnamon
- 1/4 **tsp** (0.5 g) ground cloves
- 1/4 **tsp** (0.5 g) ground nutmeg

JAM CENTERS

- 1/2 **cup** (160 g) thick seedless raspberry jam

COATING

- 1/4 **cup** (50 g) granulated sugar for rolling

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 14 / THE METHOD

Let's bake.

Jam Gingerbread Thumbprint Cookies

1 Cream and combine

Beat butter and both sugars for 2 minutes. Mix in molasses, then egg and vanilla; scrape the bowl. Whisk flour, soda, salt and spices separately, then mix into the wet ingredients just until combined.

2 Firm the dough

Cover and refrigerate for at least 1 hour. If chilled longer than 2 hours, let stand about 20-30 minutes until scoopable; keep it cool rather than greasy.

3 Portion evenly

Heat to 350°F (175°C) conventional, or 320°F fan. Line pans. Divide dough into 32 portions, about 26 g each. Roll into balls and coat with sugar. Space 3 inches apart. Press a shallow center with the rounded back of a 1/2-teaspoon measuring spoon.

4 Check the centers

Bake on the center rack for 11-12 minutes. The edges should be set and tops cracked, with soft centers that are no longer glossy-wet. Use a cool pan for each new batch.

5 Let the structure set

Gently reopen the wells with a rounded measuring spoon while warm. Cool 5 minutes on the pan and 20 minutes on a rack. Spoon about 1 teaspoon thick raspberry jam into each cold center. Do not use runny fruit sauce.

Recipe notes

Jam is added after baking to keep a bright fruit center. Choose a thick seedless raspberry jam that holds in a spoon. An indentation can puff closed; gently reopen it while warm without pressing through the base.

BAKER'S TIPS

Reopen while warm

Warm cookie centers can be reshaped without cracking the fully set edges.

Use thick jam

A spoonful should stay in the well instead of flooding across the cookie.

Fill after cooling

Cold cookies keep the raspberry centers tidy and distinct.

RECIPE 14 / THE NOTEBOOK

Make it yours. Keep it lovely.

Jam Gingerbread Thumbprint Cookies

Your questions, answered

Do I bake the jam?

No. This version fills fully cooled baked thumbprints.

Can I use raspberry sauce?

Use thick jam; thin sauce can leak and soften the cookie.

Why did the well close?

The dough puffs as it bakes. Reopen gently with a measuring spoon while warm.

Batch plan

Time per tray: 11-12 minutes. About 3 trays, 10-12 cookies each.
Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

3-4 days

Cool completely, then store airtight in a cool room.

Refrigeration

Raw dough: up to 2 days

Wrap dough tightly. Plain baked cookies do not need refrigeration.

Raw freezing

Up to 2 months

Freeze portions airtight; thaw covered in the refrigerator before baking.

Cooked freezing

Up to 2 months

Freeze cooled cookies airtight. Thaw covered at room temperature.

Restoration

Before serving

Warm undecorated cookies briefly at 300°F for 3-5 minutes if desired; cool before decorating.



ESTIMATED NUTRITION

Per 1 cookie

CALORIES

119 kcal

SUGAR

10.9 g

FAT

4.6 g

FIBER

0.3 g

CARBS

18.8 g

PROTEIN

1.2 g

Saturated fat 2.8 g; sodium 83 mg. Approximate per-serving values from generic ingredient weights and stated yield, including listed toppings and fillings. Excludes optional decoration and bench flour. Leftover coating or icing, ingredient brands and actual yield change these estimates.

15 / BEYOND THE CUT-OUT

Gingerbread Cream Cheese Sandwich Cookies

Sugar-crusted molasses gingerbread sandwich cookies with a generous vanilla cream cheese filling and soft, spicy centers.

ACTIVE

35 min

CHILL

1 hr

BAKE

35 min

COOL

25 min

TOTAL

2 hr 35 min

MAKES

16 cream cheese sandwich cookies

KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- 1-tablespoon cookie scoop
- Two 13 × 18-inch light-colored baking sheets and parchment paper
- Wide spatula and wire cooling rack

Ingredients

COOKIE DOUGH

- 12 tbsp (170 g) unsalted butter, softened
- 1/2 cup (100 g) packed brown sugar
- 1/4 cup (50 g) granulated sugar
- 1/3 cup (113 g) unsulphured molasses
- 1 large egg (50 g) egg without shell, at room temperature
- 2 tsp (8 g) vanilla extract
- 2 1/4 cups (281 g) all-purpose flour
- 1 1/2 tsp (6.9 g) baking soda
- 1/4 tsp (1.5 g) fine salt

SPICE BLEND

- 2 tsp (3.6 g) ground ginger
- 1 1/2 tsp (3.9 g) ground cinnamon
- 1/4 tsp (0.5 g) ground cloves
- 1/4 tsp (0.5 g) ground nutmeg

COATING

- 1/4 cup (50 g) granulated sugar

CREAM CHEESE FILLING

- 6 oz (170 g) full-fat block cream cheese, softened
- 4 tbsp (57 g) unsalted butter, softened
- 2 cups (227 g) confectioners sugar, sifted
- 1 tsp (4 g) vanilla extract

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 15 / THE METHOD

Let's bake.

Gingerbread Cream Cheese Sandwich Cookies

1 Cream and combine

Beat butter and both sugars for 2 minutes. Mix in molasses, then egg and vanilla; scrape the bowl. Whisk flour, soda, salt and spices separately, then mix into the wet ingredients just until combined.

2 Firm the dough

Cover and refrigerate for at least 1 hour. If chilled longer than 2 hours, let stand about 20-30 minutes until scoopable; keep it cool rather than greasy.

3 Portion evenly

Heat to 350°F (175°C) conventional, or 320°F (160°C) fan. Line pans. Divide into 32 balls, about 26 g each. Roll in the coating sugar. Space 3 inches apart; matching portions make matching sandwich halves.

4 Check the centers

Bake on the center rack for 11-12 minutes. The edges should be set and tops cracked, with soft centers that are no longer glossy-wet. Use a cool pan for each new batch.

5 Let the structure set

Rest 5 minutes on the pan, then lift onto a wire rack. Cool another 15 minutes before sealing airtight. Cookies firm as they cool; do not bake until hard.

6 Beat a firm cream cheese filling

Beat the filling butter until smooth. Mix in softened block cream cheese briefly, then sifted confectioners sugar and vanilla on low speed. Stop as soon as creamy. If warm and loose, chill 15 minutes; this extra cooling is additional.

7 Pair completely cold cookies

Match halves by size. Pipe about 1 tablespoon plus 1 teaspoon filling onto each of 16 flat bottoms, leaving a narrow rim. Add matching tops gently; refrigerate immediately. Serve after a brief 10-minute softening at room temperature.

Recipe notes

The sugar coating gives these sandwiches a sparkling ginger-snap exterior around a tangy vanilla cream cheese center. Use full-fat block cheese and cool cookies completely. Filling ingredient warm-up is additional.

BAKER'S TIPS

Keep the filling cool

Cream cheese is softer than butter. Beat only until smooth and avoid a hot bowl.

Weigh the cookie halves

Equal 26 g balls make pairs with the same diameter and bake rate.

Serve gently softened

Ten minutes out of the refrigerator takes the chill off the filling while keeping the cookie tender.

RECIPE 15 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Cream Cheese Sandwich Cookies

Your questions, answered

Why is my cream cheese filling runny?

Warm ingredients, spreadable tub cheese or prolonged beating can loosen it. Use block cheese and chill briefly if needed.

Should I fill warm cookies?

No. Cool every half completely before adding dairy filling.

Can I prepare sandwiches for gifting?

Yes, but transport chilled in an insulated container and refrigerate promptly. They are not shelf-stable gifts.

Batch plan

Time per tray: 11-12 minutes. 3 trays of 10-12 halves on 13 × 18-inch pans. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 2 hours

Serve briefly, then refrigerate. Above 90°F, limit to 1 hour.

Refrigeration

3-4 days

Store airtight; cream cheese filling needs refrigeration.

Raw freezing

Up to 1 month

Freeze sealed unbaked portions airtight. Thaw covered in the refrigerator before baking.

Cooked freezing

Up to 2 months

Freeze unfilled baked halves for best texture. Thaw covered and add fresh filling.

Restoration

10-15 minutes

Let refrigerated cookies soften briefly before serving. Do not overheat the filling.



ESTIMATED NUTRITION

Per 1 sandwich cookie

CALORIES

331 kcal

SUGAR

30.9 g

FAT

15.6 g

FIBER

0.5 g

CARBS

45.9 g

PROTEIN

3 g

Saturated fat 9.5 g; sodium 199 mg. Approximate per-serving values from generic ingredient weights and the stated yield. Includes listed toppings and fillings; excludes optional decoration and unused bench flour. Brand composition, leftover coating, cutter size and actual yield change these estimates.

16 / BEYOND THE CUT-OUT

Gingerbread Cookie Bars

Soft gingerbread cookie bars baked in an 8-inch pan, topped with vanilla butter frosting and cut into tidy squares.

ACTIVE

25 min

CHILL

None

BAKE

23 min

COOL

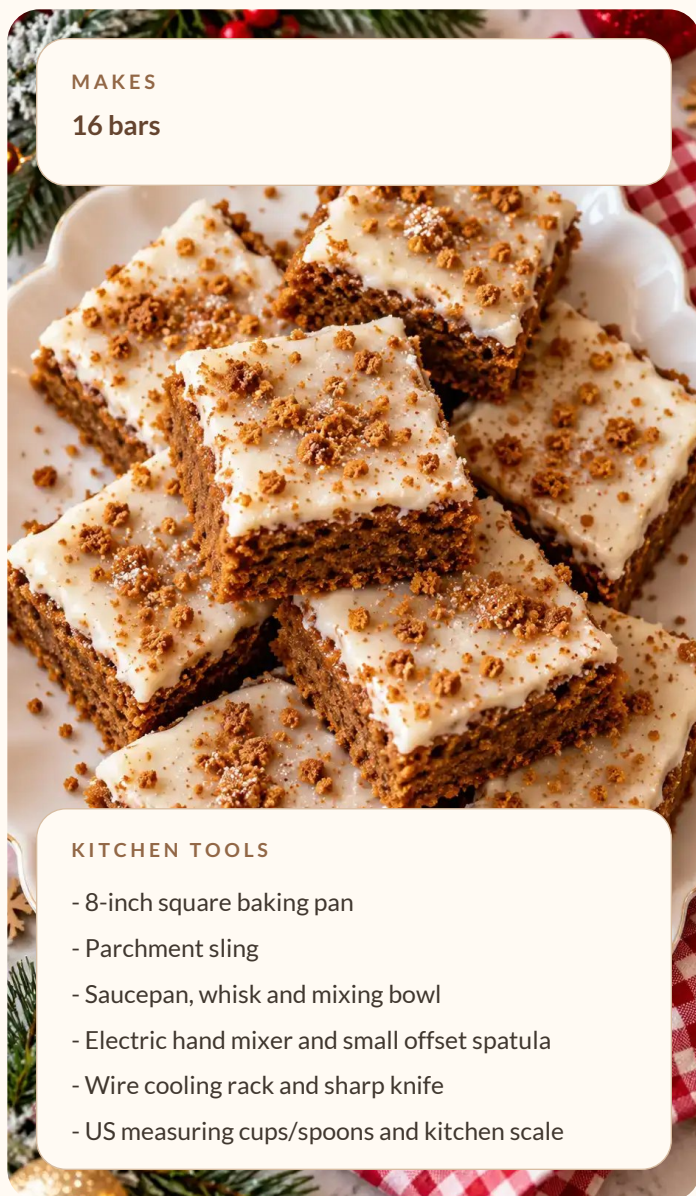
1 hr

TOTAL

1 hr 48 min

MAKES

16 bars



KITCHEN TOOLS

- 8-inch square baking pan
- Parchment sling
- Saucepan, whisk and mixing bowl
- Electric hand mixer and small offset spatula
- Wire cooling rack and sharp knife
- US measuring cups/spoons and kitchen scale

Ingredients

COOKIE DOUGH

- 1 1/4 cups (150 g) all-purpose flour
- 1 tbsp (4.5 g) gingerbread spice blend (see step 1)
- 1/2 tsp (2 g) baking powder
- 1/8 tsp (0.75 g) fine salt
- 6 tbsp (85 g) unsalted butter
- 6 tbsp (128 g) unsulphured molasses
- 1/2 cup (107 g) packed brown sugar
- 1 large egg (50 g) egg without shell
- 1 tsp (4 g) vanilla extract

FROSTING

- 1 cup (114 g) confectioners sugar
- 4 tbsp (57 g) unsalted butter, softened
- 1 tsp (5 g) water, start with half

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 16 / THE METHOD

Let's bake.

Gingerbread Cookie Bars

1 Prepare the pan and spices

Heat oven to 350°F (175°C) conventional, or about 325°F fan. Line and lightly grease an 8-inch square pan. Mix 1 1/2 tsp ginger, 1 tsp cinnamon, 1/4 tsp cloves and 1/4 tsp nutmeg to make the tablespoon spice blend. Whisk flour, spice, baking powder and salt.

2 Make the batter

Melt butter gently; cool until lukewarm. Whisk in molasses and brown sugar, then egg and vanilla until smooth and shiny. Fold in the dry mixture just until smooth.

3 Spread evenly

Scrape into the pan and spread into the corners. This is a soft batter; no chilling or rolling is needed.

4 Check the center

Bake 20-25 minutes on the center rack until the middle is set and a tester has moist crumbs without wet batter.

5 Cool before frosting

Cool in the pan 15 minutes, then lift using the sling and cool on a rack about 45 minutes until completely cold.

6 Frost and slice

Beat confectioners sugar with softened butter. Add 1/2 tsp water, then the remaining 1/2 tsp only if needed to make a spreadable frosting. Spread over the cold slab. Cut into 16 squares. For optional crumb topping like the photo, scatter a few crumbs from a trimmed edge over the frosting.

Recipe notes

The frosting is part of the recipe and nutrition estimate. Optional decorative crumbs come from the baked slab; no additional cookie ingredient is necessary.

BAKER'S TIPS

Use the correct pan

An 8-inch square pan gives the intended thickness. A larger pan produces thinner bars and needs an earlier check.

Set without drying

Look for a set center and moist crumbs; baking until the tester is bone-dry makes these bars less tender.

A neat frosting layer

Cool completely before adding butter frosting so it stays on top instead of melting into the bars.

RECIPE 16 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Cookie Bars

Your questions, answered

Can I use a 9-inch pan?

It makes thinner bars; start checking before 20 minutes. The stated yield and timing use an 8-inch pan.

Why did my frosting melt?

The slab was still warm. Wait until both the top and center are completely cool.

Can I prepare the slab ahead?

Yes. Store the unfrosted slab airtight up to 2 days, then frost and slice.

Batch plan

Time per tray: 20-25 minutes. One 8-inch square pan. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 3 days

Keep frosted bars well wrapped in a cool room.

Refrigeration

Up to 5 days

Use if your kitchen is hot; cover tightly and let bars reach room temperature to serve.

Raw freezing

Not recommended

Bake this batter promptly after mixing.

Cooked freezing

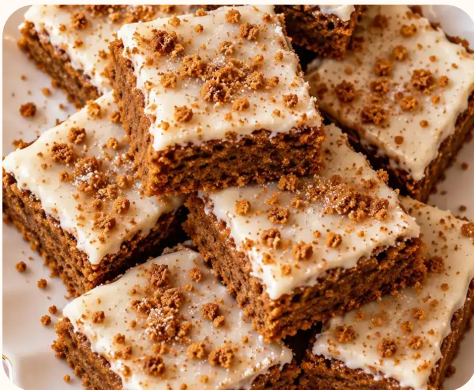
Up to 2 months

Freeze unfrosted bars airtight; thaw wrapped and frost after thawing.

Restoration

20-30 minutes

Let refrigerated bars soften at room temperature. Do not heat the frosted top.



ESTIMATED NUTRITION

Per 1 bar

CALORIES

178 kcal

SUGAR

18.1 g

FAT

7.6 g

FIBER

0.3 g

CARBS

26.9 g

PROTEIN

1.4 g

Saturated fat 4.7 g; sodium 42 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

17 / BEYOND THE CUT-OUT

Gingerbread Biscotti

Twice-baked gingerbread-spiced biscotti with crystallized ginger flecks and a gently crisp buttery crumb.

ACTIVE

30 min

CHILL

None

BAKE

55 min

COOL

30 min

TOTAL

2 hr 10 min

MAKES

16 large gingerbread-spiced biscotti

Ingredients

COOKIE DOUGH

6 tbsp (85 g) unsalted butter, softened

2/3 cup (142 g) packed brown sugar

1/4 tsp (1.5 g) fine salt

1 tsp (4 g) vanilla extract

1 1/2 tsp (6 g) baking powder

2 large eggs (100 g) eggs without shells

2 cups (240 g) all-purpose flour

1 cup (184 g) crystallized ginger, finely diced

SPICE BLEND

4 tsp (7.2 g) ground ginger

1 tsp (2.6 g) ground cinnamon

1/2 tsp (1 g) ground nutmeg

KITCHEN TOOLS

- Electric mixer and bowl
- One 13 × 18-inch pan and parchment
- Ruler and serrated knife
- Small water spray bottle
- Cooling rack
- US measures and scale

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 17 / THE METHOD

Let's bake.

Gingerbread Biscotti

1 Make the ginger dough

Heat to 350°F (175°C) conventional or 325°F (165°C) fan. Beat butter, brown sugar, salt, vanilla, baking powder and spices until creamy. Beat in eggs, then mix in flour and finely diced crystallized ginger. The dough is soft and sticky.

2 Form one even log

On the lined pan shape a log about 14 inches long, 2 1/2 inches wide and 3/4 inch tall. Smooth with lightly wet fingers. No chilling is required.

3 Set the log

Bake 25 minutes until the surface is set and lightly colored. Rest on the pan 10 minutes. Reduce the oven to 325°F (165°C) conventional or 300°F (150°C) fan.

4 Soften the crust slightly

Mist the top and sides lightly with room-temperature water, avoiding soaking. Wait another 5 minutes, then slice at a slight angle into 16 pieces about 3/4 inch thick with a serrated knife. Keep the blade vertical for even slices.

5 Dry the biscotti

Stand slices on edge on the lined pan. Bake 25-30 minutes until very dry and lightly golden. They may retain a little softness in the center while hot.

6 Finish the crisp texture

Cool fully on a rack about 30 minutes before sealing. These buttery American-style biscotti are gently crisp rather than rock-hard.

Recipe notes

Brown sugar, ginger, cinnamon and nutmeg give a gingerbread spice profile without molasses. Two baking stages create the dry slice. Crystallized ginger supplies visible chewy specks, so these are not almond biscotti. The fifteen-minute inter-bake rest is included separately from final cooling.

BAKER'S TIPS

Keep slices even

Thick tops and thin bases dry unevenly and can topple.

Mist rather than soak

A light surface mist softens crust for slicing without wetting the center.

Cool before sealing

Warm steam in a sealed box softens twice-baked biscotti.

RECIPE 17 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Biscotti

Your questions, answered

Why bake twice?

The first bake sets the log; the second dries the sliced cookies into biscotti.

Is there molasses?

No. Brown sugar, crystallized ginger and ground spices provide the gingerbread-style flavor.

Why did the slices crumble?

Use the short rest, light water mist and serrated knife, without letting the log become completely cold and hard.

Batch plan

Time per tray: 25 minutes first bake; 25-30 minutes second bake. One 14-inch log, then 16 slices on a 13 × 18-inch pan. Ingredient warm-up, extra trays and optional decoration add time.



Saturated fat 3 g; sodium 90 mg. Approximate per-serving values calculated from generic ingredient weights and stated yield, including listed fillings, glaze and coating. Excludes optional decoration and bench flour. Brands, unused coating, decoration amounts and actual yield change these estimates.

Storage & serving

Room temperature

Up to 2 weeks

Cool completely, then store airtight in a cool room.

Refrigeration

Raw dough: up to 2 days

Wrap dough tightly. Plain baked cookies do not need refrigeration.

Raw freezing

Up to 2 months

Freeze a wrapped shaped raw log, thaw overnight refrigerated and bake once pliable, checking doneness.

Cooked freezing

Up to 2 months

Freeze cooled cookies airtight. Thaw covered at room temperature.

Restoration

Before serving

If softened, dry at 300°F for 5-8 minutes and cool completely before resealing.

ESTIMATED NUTRITION

Per 1 biscotto

CALORIES

174 kcal

SUGAR

17.2 g

FAT

5.1 g

FIBER

0.5 g

CARBS

30.7 g

PROTEIN

2.4 g

18 / CHRISTMAS SHAPES

Gingerbread Snowflake Cookies

Gingerbread snowflake cookies with delicate white icing branches and crisp, clearly defined points for a winter cookie platter.

ACTIVE

55 min

CHILL

1 hr

BAKE

30 min

COOL

20 min

TOTAL

2 hr 45 min

MAKES

About 36 snowflake cookies

KITCHEN TOOLS

- US measuring cups/spoons and digital kitchen scale
- Large saucepan, mixing bowl and whisk
- Rolling pin and parchment
- 3-inch snowflake cutter
- Two 13 × 18-inch baking sheets
- Wire cooling rack
- Small piping bags with fine round tips

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, about 80-82% fat
- 3/4 **cup** (159 g) packed light brown sugar
- 3/4 **cup** (255 g) regular unsulphured molasses, not blackstrap
- 1 **tsp** (6 g) fine table salt
- 1 **large egg** (50 g) egg without shell
- 1 **tsp** (4 g) double-acting baking powder
- 1/2 **tsp** (2.3 g) baking soda (sodium bicarbonate)
- 3 3/4 **cups** (450 g) all-purpose flour

SPICE BLEND

- 2 **tsp** (5.2 g) ground cinnamon
- 2 **tsp** (3.6 g) ground ginger
- 1/4 **tsp** (0.5 g) ground cloves

DECORATION

- 3/4 **cup** (180 g) prepared white cookie icing, suitable for piping

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 18 / THE METHOD

Let's bake.

Gingerbread Snowflake Cookies

1 Melt & season

Gently melt butter over low heat. Remove from the heat and stir in sugar, molasses, salt and spices until evenly combined. Let cool until lukewarm before beating in the egg.

2 Combine

Whisk flour with baking powder and baking soda, then mix into the wet ingredients until no dry flour remains. Dough will be sticky; do not add more flour.

3 Firm the dough

Divide into two flattened rectangles, wrap tightly and refrigerate at least 60 minutes, until cold and firm enough to roll. Chilling firms the butter and lets the flour hydrate.

4 Shape

Heat oven to 350°F (175°C) conventional, or 320°F (160°C) fan. Roll one cold portion 1/4 inch thick on lightly floured parchment. Cut 3-inch snowflake shapes, lifting them with a thin spatula. Space 1 inch apart. Gather scraps gently and keep unused dough cold.

5 Check doneness

Place on parchment-lined pans about 1 inch (2.5 cm) apart. Bake one tray at a time for 8-12 minutes. Check at 8 minutes, especially with fan: edges should darken slightly and surfaces look set. Smaller shapes finish sooner.

6 Cool before icing

Leave on the pan 5 minutes, then cool on a rack about 15 minutes until completely cold. Pipe a line from the center toward each tip, then add short branches on both sides. Leave a narrow bare-cookie border so the snowflake outline stays clear. Let icing dry according to its packaging before stacking; drying time is additional.

Recipe notes

Prepared icing consistency and drying time vary by brand. The amount allows simple piped details; elaborate flood icing requires more icing and decorating time. These are flat edible cookies, not structural gingerbread.

BAKER'S TIPS

Clean outlines

Roll dough to an even 1/4 inch and keep narrow details cold. Avoid stretching cut-outs during transfer.

Piping control

Pipe a line from the center toward each tip, then add short branches on both sides. Leave a narrow bare-cookie border so the snowflake outline stays clear.

A tidy finish

Decorate completely cooled cookies. Practice the line thickness on parchment before piping the batch.

RECIPE 18 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Snowflake Cookies

Your questions, answered

Why do the points break?

Very thin points are fragile. Roll evenly, keep dough cool and support the whole cookie while lifting.

Do I need to flood the snowflakes?

No. Fine white lines show the snowflake clearly and use less icing than a flooded surface.

How should I pack them?

Let the icing dry fully and use parchment between layers in a rigid box, avoiding pressure on the points.

Batch plan

Time per tray: 8-12 minutes. About 3 trays, one at a time; cutter shape changes yield. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
137 kcal	4.1 g	23.9 g	12.9 g	0.3 g	1.5 g

Saturated fat 2.5 g; sodium 102 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

19 / CHRISTMAS SHAPES

Gingerbread Christmas Tree Cookies

Christmas tree gingerbread cut-outs with piped garlands and tiny icing ornaments, made with molasses, ginger and cinnamon.

ACTIVE

55 min

CHILL

1 hr

BAKE

30 min

COOL

20 min

TOTAL

2 hr 45 min

MAKES

About 36 Christmas tree cookies

KITCHEN TOOLS

- US measuring cups/spoons and digital kitchen scale
- Large saucepan, mixing bowl and whisk
- Rolling pin and parchment
- 3-inch Christmas tree cutter
- Two 13 × 18-inch baking sheets
- Wire cooling rack
- Small piping bags with fine round tips

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, about 80-82% fat
- 3/4 cup** (159 g) packed light brown sugar
- 3/4 cup** (255 g) regular unsulphured molasses, not blackstrap
- 1 **tsp** (6 g) fine table salt
- 1 **large egg** (50 g) egg without shell
- 1 **tsp** (4 g) double-acting baking powder
- 1/2 tsp** (2.3 g) baking soda (sodium bicarbonate)
- 3 3/4 cups** (450 g) all-purpose flour

SPICE BLEND

- 2 **tsp** (5.2 g) ground cinnamon
- 2 **tsp** (3.6 g) ground ginger
- 1/4 tsp** (0.5 g) ground cloves

DECORATION

- 3/4 cup** (180 g) prepared white cookie icing, suitable for piping

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 19 / THE METHOD

Let's bake.

Gingerbread Christmas Tree Cookies

1 Melt & season

Gently melt butter over low heat. Remove from the heat and stir in sugar, molasses, salt and spices until evenly combined. Let cool until lukewarm before beating in the egg.

2 Combine

Whisk flour with baking powder and baking soda, then mix into the wet ingredients until no dry flour remains. Dough will be sticky; do not add more flour.

3 Firm the dough

Divide into two flattened rectangles, wrap tightly and refrigerate at least 60 minutes, until cold and firm enough to roll. Chilling firms the butter and lets the flour hydrate.

4 Shape

Heat oven to 350°F (175°C) conventional, or 320°F (160°C) fan. Roll one cold portion 1/4 inch thick on lightly floured parchment. Cut 3-inch Christmas tree shapes, lifting them with a thin spatula. Space 1 inch apart. Gather scraps gently and keep unused dough cold.

5 Check doneness

Place on parchment-lined pans about 1 inch (2.5 cm) apart. Bake one tray at a time for 8-12 minutes. Check at 8 minutes, especially with fan: edges should darken slightly and surfaces look set. Smaller shapes finish sooner.

6 Cool before icing

Leave on the pan 5 minutes, then cool on a rack about 15 minutes until completely cold. Pipe a zigzag white garland from the top down, leaving visible cookie between lines. Add small icing dots as ornaments and a small star at the top. Let icing dry according to its packaging before stacking; drying time is additional.

Recipe notes

Prepared icing consistency and drying time vary by brand. The amount allows simple piped details; elaborate flood icing requires more icing and decorating time. These are flat edible cookies, not structural gingerbread.

BAKER'S TIPS

Clean outlines

Roll dough to an even 1/4 inch and keep narrow details cold. Avoid stretching cut-outs during transfer.

Piping control

Pipe a zigzag white garland from the top down, leaving visible cookie between lines. Add small icing dots as ornaments and a small star at the top.

A tidy finish

Decorate completely cooled cookies. Practice the line thickness on parchment before piping the batch.

RECIPE 19 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Christmas Tree Cookies

Your questions, answered

How do I stop the tree tip breaking?

Keep the dough cold and lift the entire tree with a wide spatula. Cool on the pan before moving.

Should I use green icing?

White icing looks snowy; green prepared cookie icing is an optional color choice with the same technique.

Can trees and rounds share a tray?

Bake shapes of similar size together. Thin tree tips brown sooner than broad rounds.

Batch plan

Time per tray: 8-12 minutes. About 3 trays, one at a time; cutter shape changes yield. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
137 kcal	4.1 g	23.9 g	12.9 g	0.3 g	1.5 g

Saturated fat 2.5 g; sodium 102 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

20 / CHRISTMAS SHAPES

Gingerbread Mug Hugger Cookies

Mug hugger gingerbread people with a fitted slot between the legs, designed to perch on a cocoa or coffee mug rim.

ACTIVE

45 min

CHILL

None

BAKE

36 min

COOL

20 min

TOTAL

1 hr 41 min

MAKES

About 30 three-inch mug hugger cookies



KITCHEN TOOLS

- Digital kitchen scale and US measures
- Electric mixer, bowl and spatula
- Rolling pin with 3/8-inch guides
- Simple 3-inch cutters
- Two 13 × 18-inch baking sheets, parchment and cooling rack
- 3-inch mug-hugger cutter or small knife
- Your serving mug to check rim thickness

Ingredients

COOKIE DOUGH

1 cup (227 g) unsalted butter, cool but slightly softened

1 cup (213 g) packed dark brown sugar

2/3 cup (227 g) regular unsulphured molasses

2 large eggs (100 g) egg without shells

1/3 cup (40 g) cornstarch

4 cups (480 g) all-purpose flour

3/4 tsp (3 g) kosher salt

SPICE BLEND

2 1/2 tsp (6.5 g) ground cinnamon

2 tsp (3.6 g) ground ginger

1/8 tsp (0.25 g) ground cloves

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 20 / THE METHOD

Let's bake.

Gingerbread Mug Hugger Cookies

1 Combine without aerating

Heat oven to 375°F (190°C) conventional, or 340°F (170°C) fan. Line pans. Beat cool butter and brown sugar until smooth, not very fluffy. Mix in molasses, then eggs one at a time. Add cornstarch, spices and salt.

2 Add flour gradually

Mix in flour on low until the dough gathers and releases the bowl. If sticky rather than cohesive, add flour 1 tablespoon at a time, only as needed, up to 1 extra cup (120 g). Extra flour is not included in nutrition.

3 Roll and cut

Heat to 375°F (190°C) conventional, or about 350°F fan. Roll dough 1/4 inch thick on parchment. Cut 3-inch people with a mug-hugger cutter, or cut a rectangular slot up between the legs about 3/8 inch wide and 3/4 inch deep. Make the slot slightly wider than your actual mug rim. Leave a sturdy bridge of dough above it. Transfer to lined pans, 1 inch apart. Make one test cookie first if the mug rim is thick.

4 Set the edges

Bake 10-14 minutes until the outlines are set and the edges lightly darken; thinner pieces may finish sooner. Check the first cookie against the mug only after fully cooling. Adjust the raw slot size for the remaining cookies if needed.

5 Move gently

Rest on the pan 5 minutes, then cool on a rack about 15 minutes. Optional prepared icing can add a smile and buttons. Let any icing dry fully before placing cookies on a dry mug rim; remove before the cookie becomes soaked by the drink.

Recipe notes

Mug rim thickness varies. The slot dimensions are a starting point: test one cookie with the actual serving mug. Optional icing and drying time are additional. Thin bridges and wet cookies break more easily.

BAKER'S TIPS

Fit the actual mug

Measure the rim thickness and allow a little clearance; a dedicated cutter does not fit every mug.

Keep the bridge sturdy

Avoid cutting the slot too high into the body. Lift the cookie with a wide spatula.

Serve on a dry rim

Cool and dry icing completely, then hang briefly on the rim just before serving.

RECIPE 20 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Mug Hugger Cookies

Your questions, answered

Why does my cookie not fit the mug?

Rim thickness varies. Bake a test cookie, cool it and adjust the slot in the remaining raw shapes.

Can I cut the slot after baking?

Cut it in the raw dough. Cutting a cooled cookie risks breaking the legs.

How do I stop it falling into the drink?

Use a sturdy cookie with a fitted slot on a dry rim, and remove it before it absorbs liquid.

Batch plan

Time per tray: 10-14 minutes. About 3 trays of 12 shapes. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Cool completely and seal airtight in a cool, dry place. Keep soft cookies separate from crisp cookies. Let any icing dry before layering.

Refrigeration

Raw dough: up to 48 hours

Wrap tightly. Let dough soften just enough to roll. Plain baked cookies do not need refrigeration; follow storage instructions for any added icing.

Freeze raw dough

Up to 2 months at 0°F (-18°C)

Freeze wrapped flat dough discs airtight. Thaw overnight in the refrigerator, then follow the shaping and baking instructions.

Freeze baked cookies

Up to 2 months at 0°F (-18°C)

Freeze fully cooled, preferably undecorated cookies in an airtight container, separating layers with parchment. Thaw covered at room temperature.

Refresh

Just before serving

For a softer bite, microwave one plain cookie for 5 seconds and check; serve promptly. Do not

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
171 kcal	6.6 g	26.1 g	11.2 g	0.4 g	2.1 g

Saturated fat 4 g; sodium 50 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

21 / CHRISTMAS SHAPES

Gingerbread Wreath Cookies

Gingerbread wreath cookies with open centers, raised green icing leaves, red berry dots and bright red Christmas bows.

ACTIVE

1 hr

CHILL

1 hr

BAKE

36 min

COOL

25 min

TOTAL

3 hr 1 min

MAKES

About 30 decorated cookies

KITCHEN TOOLS

- US measuring cups/spoons and digital scale
- Saucepan, bowl and whisk
- Rolling pin and parchment
- Two 13 × 18-inch baking sheets
- Wire cooling rack
- Piping bags with fine round and small leaf tips
- 3-inch scalloped round cutter and 1-inch round cutter

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, about 80-82% fat
- 3/4 **cup** (159 g) packed light brown sugar
- 3/4 **cup** (255 g) regular unsulphured molasses, not blackstrap
- 1 **tsp** (6 g) fine table salt
- 1 **large egg** (50 g) egg without shell
- 1 **tsp** (4 g) double-acting baking powder
- 1/2 **tsp** (2.3 g) baking soda (sodium bicarbonate)
- 3 3/4 **cups** (450 g) all-purpose flour

SPICE BLEND

- 2 **tsp** (5.2 g) ground cinnamon
- 2 **tsp** (3.6 g) ground ginger
- 1/4 **tsp** (0.5 g) ground cloves

DECORATION

- 3/4 **cup** (180 g) prepared green cookie icing, stiff piping consistency
- 3/8 **cup** (90 g) prepared red cookie icing
- 2 **tbsp** (30 g) prepared white cookie icing

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 21 / THE METHOD

Let's bake.

Gingerbread Wreath Cookies

1 Melt & season

Gently melt butter over low heat. Remove from the heat and stir in sugar, molasses, salt and spices until evenly combined. Let cool until lukewarm before beating in the egg.

2 Combine

Whisk flour with baking powder and baking soda, then mix into the wet ingredients until no dry flour remains. Dough will be sticky; do not add more flour.

3 Firm the dough

Divide into two flattened rectangles, wrap tightly and refrigerate at least 60 minutes, until cold and firm enough to roll. Chilling firms the butter and lets the flour hydrate.

4 Shape

Heat to 350°F (175°C) conventional, or 320°F fan. Roll cold dough 1/4 inch thick. Cut 3-inch scalloped circles and remove a 1-inch center from each. Keep the rings flat and lift with a wide spatula. Transfer to lined pans 1 inch apart; reroll scraps gently.

5 Check doneness

Bake 8-12 minutes until set with lightly darker edges. Rings can bake faster than solid cookies, so check at 8 minutes. Cool pans before reusing.

6 Cool before icing

Rest 5 minutes on the pan, then cool on a rack about 20 minutes. With a small leaf tip, pipe short green leaves around the ring. Pipe a red bow at the top and red berry dots between the leaves; add a few white snow dots. Use prepared icing stiff enough to hold the leaf shape. Let it dry according to its packaging before stacking.

Recipe notes

Use stiff prepared piping icing for leaves and bows; runny flood icing does not hold these raised details. Decorating time assumes simple rings; elaborate leaf piping and drying take longer.

BAKER'S TIPS

Cut a sturdy ring

A 3-inch outer cutter and 1-inch center leave enough cookie to lift safely.

Use the right icing consistency

A leaf should hold its shape when piped on parchment; do not use thin glaze.

Finish with small accents

Red berry dots and one bow make the wreath recognizable without covering every part of the cookie.

RECIPE 21 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gingerbread Wreath Cookies

Your questions, answered

Why did my wreath ring break?

Keep the ring cold, roll evenly and support it with a wide spatula. Do not make the center hole too large.

Can I use thin icing for the leaves?

No. Use stiff piping icing that holds a leaf shape; thin glaze runs flat.

What if I do not have a leaf tip?

Pipe short green teardrops with a small round tip, then add red berry dots and a bow.

Batch plan

Time per tray: 8-12 minutes. About 3 trays of 10 cookies; shape and cutter size affect yield. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
180 kcal	4.9 g	32.3 g	19.2 g	0.4 g	1.8 g

Saturated fat 3 g; sodium 123 mg. Estimated per stated serving from generic ingredient weights and yield. Includes listed icing, fillings, candy and toppings; excludes optional extras. Prepared icing is modeled as sugar-based cookie icing. Brands, coating left over, cutter sizes and yield change the estimate.

22 / MORE WAYS TO BAKE

Gluten-Free Gingerbread Cookies

Gluten-free gingerbread cut-outs made with a dedicated 1:1 flour blend, molasses and warm spices.

ACTIVE

35 min

CHILL

1 hr

BAKE

30 min

COOL

20 min

TOTAL

2 hr 25 min

MAKES

36-42 three-inch cookies

KITCHEN TOOLS

- Digital scale, 1 g increments (0.1 g for small spice weights)
- Small saucepan and a large mixing bowl
- Rolling pin with ¼ inch (6 mm) thickness guides
- Cookie cutters, about 3 inches (7.5 cm)
- Two light-colored aluminum baking sheets, about 13 × 18 inches (33 × 46 cm), and parchment
- Wide spatula, wire cooling rack and oven thermometer

Ingredients

COOKIE DOUGH

- 12 **tbsp** (170 g) unsalted butter, about 80-82% fat
- ¾ **cup** (159 g) packed light brown sugar
- ¾ **cup** (255 g) regular unsulphured molasses, not blackstrap
- 1 **tsp** (6 g) fine table salt
- 1 **large egg** (50 g) egg without shell
- 1 **tsp** (4 g) double-acting baking powder
- ½ **tsp** (2.3 g) baking soda (sodium bicarbonate)
- 3 ¾ **cups** (450 g) King Arthur Gluten-Free Measure for Measure Flour (blend with xanthan gum)

SPICE BLEND

- 2 **tsp** (5.2 g) ground cinnamon
- 2 **tsp** (3.6 g) ground ginger
- ¼ **tsp** (0.5 g) ground cloves

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 22 / THE METHOD

Let's bake.

Gluten-Free Gingerbread Cookies

1 Melt & season

Gently melt butter over low heat. Remove from the heat and stir in sugar, molasses, salt and spices until evenly combined. Let cool until lukewarm before beating in the egg.

2 Combine

Whisk flour with baking powder and baking soda, then mix into the wet ingredients until no dry flour remains. Dough will be sticky; do not add more flour.

3 Firm the dough

Divide into two flattened rectangles, wrap tightly and refrigerate at least 60 minutes, until cold and firm enough to roll. Chilling firms the butter and lets the flour hydrate.

4 Shape

Preheat to 350°F (175°C) conventional, or 320°F (160°C) fan. Lightly flour a clean worktop and rolling pin. Roll one portion ¼ inch (6 mm) thick; cut 3 inches (7.5 cm) shapes. Gather scraps gently; keep the other portion cold.

5 Check doneness

Place on parchment-lined pans about 1 inch (2.5 cm) apart. Bake one tray at a time for 8-12 minutes. Check at 8 minutes, especially with fan: edges should darken slightly and surfaces look set. Smaller shapes finish sooner.

6 Cool before icing

Rest on the pan 5 minutes until safe to lift, then transfer to a rack for about 15 minutes or until fully cool. Optional prepared cookie icing may be used according to its packaging; it is additional to this dough formula.

Recipe notes

Use the stated gluten-free 1:1 baking blend with xanthan gum, not plain rice flour or almond flour. Choose gluten-free-labeled spices, leaveners and decorations, and use clean utensils. Contains milk and egg. Yield depends on cutters.

BAKER'S TIPS

Baker's science

Brown sugar and molasses help retain moisture. Cooling the melted butter mixture protects the egg; chilling makes the sticky dough manageable without excess flour.

Keep the shapes

If cut-outs soften while you work, refrigerate the loaded tray 10-15 minutes before baking. Use a cool pan and consistent ¼-inch thickness; extra chilling adds to total time.

Flavor & finish

The spice flavor settles after an airtight overnight rest. Decorate only when fully cool, and let icing dry completely before packing so the surface stays tidy.

RECIPE 22 / THE NOTEBOOK

Make it yours. Keep it lovely.

Gluten-Free Gingerbread Cookies

Your questions, answered

Can I use almond flour instead?

No. This formula uses a gluten-free 1:1 blend with xanthan gum; almond flour requires a different recipe.

Do I need extra xanthan gum?

Not with the specified Measure for Measure blend. Adding more can change the texture.

Are all decorations gluten-free?

Check each label and use clean utensils; decorations and ingredients outside the flour blend can contain gluten.

Batch plan

Time per tray: 8-12 minutes. about 3 trays of similar-size shapes.
Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature**Up to 5 days**

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration**Dough: up to 48 hours**

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough**Up to 2 months at 0°F (-18°C)**

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies**Up to 2 months at 0°F (-18°C)**

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh**Before decorating**

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
110 kcal	3.8 g	17.7 g	7.6 g	0.3 g	1.4 g

Saturated fat 2.3 g; sodium 94 mg. Approximate values per serving calculated from generic ingredient weights and the stated yield; excludes optional decoration and unused bench flour. Brands, sizing and actual yield change these estimates.

23 / MORE WAYS TO BAKE

Vegan Gingerbread Cookies

Vegan gingerbread cut-outs made with a flax egg, vegan butter and rich molasses.

ACTIVE

30 min

CHILL

1 hr

BAKE

27 min

COOL

20 min

TOTAL

2 hr 17 min

MAKES

About 30 cookies



KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- Rolling pin, parchment and 3-inch cutters
- Two 13 × 18-inch baking sheets
- Wire cooling rack

Ingredients

FLAX EGG

1 tbsp (7 g) ground flaxseed

2 1/2 tbsp (38 g) water

COOKIE DOUGH

3 1/4 cups (406 g) all-purpose flour

1 tsp (4.6 g) baking soda

1/2 tsp (3 g) fine salt

3/4 cup (170 g) vegan butter sticks, softened (about 80% fat)

1/2 cup (100 g) packed vegan brown sugar

2/3 cup (227 g) unsulphured molasses

2 tsp (8 g) vanilla extract

SPICE BLEND

1 tbsp (7.8 g) ground cinnamon

1 tbsp (5.4 g) ground ginger

1/2 tsp (1 g) ground nutmeg

1/2 tsp (1 g) ground cloves

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 23 / THE METHOD

Let's bake.

Vegan Gingerbread Cookies

1 Build the dough

Mix flaxseed with water and let thicken for 5 minutes. Whisk flour, soda, salt and spices. Cream vegan butter with brown sugar, then mix in flax gel, molasses and vanilla. Add dry ingredients on low; gently press together any crumbs.

2 Rest the dough

Wrap two flattened dough portions and chill at least 60 minutes until cool and workable.

3 Portion consistently

Heat oven to 350°F (177°C) conventional. For fan, reduce by about 25°F and check early. Line pans with parchment. Roll chilled dough 1/4 inch thick on lightly floured parchment. Cut 3-inch shapes and leave 1 inch between cookies. Keep unused dough cool.

4 Watch for doneness

Bake one tray on the center rack for 8-10 minutes. Look for set edges and a dry-looking surface; soft cookie centers firm as they cool. Check early with fan and cool pans before refilling.

5 Set before moving

Rest 5 minutes on the pan, then move gently to a rack for about 15 minutes or until fully cool. Optional prepared icing is additional; let it set before layering.

Recipe notes

Contains wheat. Use vegan butter sticks, not a low-fat tub spread. Choose vegan sugar and vegan prepared icing; do not use egg-white icing.

BAKER'S TIPS

Flour and structure

Measure flour carefully and stop mixing once it is incorporated. The specified flour type matters; different blends absorb moisture differently.

Keep the batch consistent

Keep pieces the same size and thickness. Bake on a cool pan and judge the first tray by its edges before repeating the remaining trays.

Store the texture

Cool completely before sealing airtight. Keep soft cookies separate from crisp varieties and decorate only after cooling.

RECIPE 23 / THE NOTEBOOK

Make it yours. Keep it lovely.

Vegan Gingerbread Cookies

Your questions, answered

What replaces the egg?

One tablespoon ground flaxseed mixed with 2 1/2 tablespoons water forms the binding gel. Let it thicken before mixing.

Can I use tub spread?

Use vegan butter sticks with about 80% fat. Low-fat spreads add too much water and can change spread.

Can I use royal icing?

Choose a vegan icing. Traditional royal icing often contains egg white or meringue powder.

Batch plan

Time per tray: 8-10 minutes. About 3 trays; bake one at a time. Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
125 kcal	4.7 g	19.3 g	7.5 g	0.4 g	1.4 g

Saturated fat 2.9 g; sodium 86 mg. Approximate values per serving calculated from generic ingredient weights and the stated yield; excludes optional decoration and unused bench flour. Brands, sizing and actual yield change these estimates.

24 / MORE WAYS TO BAKE

Eggless Gingerbread Cookies

Eggless gingerbread cut-outs made with evaporated milk, molasses and a generous spice blend.

ACTIVE

35 min

CHILL

30 min

BAKE

24 min

COOL

20 min

TOTAL

1 hr 49 min

MAKES

About 24 cookies



KITCHEN TOOLS

- Digital kitchen scale and US measuring cups/spoons
- Large mixing bowl and electric mixer
- Rolling pin, parchment and 3-inch cutters
- Two 13 × 18-inch baking sheets
- Wire cooling rack

Ingredients

COOKIE DOUGH

- 3 cups (420 g) all-purpose flour
- 3/4 tsp (4.5 g) baking soda
- 1/2 tsp (2 g) salt
- 6 tbsp (84 g) unsalted butter, softened
- 3/4 cup (150 g) packed brown sugar
- 3 tbsp (45 g) evaporated milk, not sweetened condensed milk
- 1/2 cup (160 g) unsulphured molasses
- 2 tsp (8 g) vanilla extract

SPICE BLEND

- 1 tbsp (5.4 g) ground ginger
- 1 tbsp (7.8 g) ground cinnamon
- 1/2 tsp (1 g) ground allspice
- 1/2 tsp (1 g) ground cloves
- 1/2 tsp (1 g) ground nutmeg

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 24 / THE METHOD

Let's bake.

Eggless Gingerbread Cookies

1 Build the dough

Whisk flour, soda, salt and spices. Beat butter with brown sugar for 2-3 minutes, then add evaporated milk, molasses and vanilla. Mix in dry ingredients until just combined; gently gather the dough without adding liquid automatically.

2 Rest the dough

Wrap two flattened dough portions and chill at least 30 minutes until cool and workable.

3 Portion consistently

Heat oven to 350°F (177°C) conventional. For fan, reduce by about 25°F and check early. Line pans with parchment. Roll chilled dough between parchment to 1/4 inch. Cut about 4-inch shapes and space 1 inch apart. Keep scraps cool when rerolling.

4 Watch for doneness

Bake one tray on the center rack for 7-8 minutes. Look for set edges and a dry-looking surface; soft cookie centers firm as they cool. Check early with fan and cool pans before refilling.

5 Set before moving

Rest 5 minutes on the pan, then move gently to a rack for about 15 minutes or until fully cool. Optional prepared icing is additional; let it set before layering.

Recipe notes

This recipe contains milk and wheat, but no egg in the dough. For egg-free decoration, use an explicitly egg-free prepared icing. Evaporated milk is concentrated unsweetened milk, not condensed milk.

BAKER'S TIPS

Flour and structure

Measure flour carefully and stop mixing once it is incorporated. The specified flour type matters; different blends absorb moisture differently.

Keep the batch consistent

Keep pieces the same size and thickness. Bake on a cool pan and judge the first tray by its edges before repeating the remaining trays.

Store the texture

Cool completely before sealing airtight. Keep soft cookies separate from crisp varieties and decorate only after cooling.

RECIPE 24 / THE NOTEBOOK

Make it yours. Keep it lovely.

Eggless Gingerbread Cookies

Your questions, answered

Is evaporated milk the same as condensed milk?

No. Use unsweetened evaporated milk; sweetened condensed milk changes sugar and moisture substantially.

Is this also dairy-free?

No. The butter and evaporated milk contain dairy; use the dedicated Vegan recipe instead.

How do I keep the decoration egg-free?

Use prepared icing explicitly labeled egg-free and check sprinkles and decorations too.

Batch plan

Time per tray: 7-8 minutes. About 3 trays; bake one at a time.

Ingredient warm-up, extra trays and optional decoration add time.

Storage & serving

Room temperature

Up to 5 days

Store fully cooled cookies airtight in a cool, dry place. Let icing dry, then separate layers with parchment; follow any icing storage instructions.

Refrigeration

Dough: up to 48 hours

Keep dough tightly wrapped. Let it soften just enough to roll while remaining cool. Plain baked cookies do not need refrigeration.

Freeze raw dough

Up to 2 months at 0°F (–18°C)

Wrap flattened dough portions tightly, then bag. Thaw overnight in the refrigerator and roll while cool.

Freeze baked cookies

Up to 2 months at 0°F (–18°C)

For best appearance, freeze undecorated, cooled cookies airtight. Thaw covered at room temperature before icing.

Refresh

Before decorating

For crisper edges, warm plain cookies at 300°F (150°C) conventional for 3-5 minutes. Cool on a rack. Do not reheat iced cookies.

ESTIMATED NUTRITION / 1 COOKIE

CALORIES	FAT	CARBS	SUGAR	FIBER	PROTEIN
133 kcal	3.1 g	24.6 g	9.9 g	0.5 g	1.9 g

Saturated fat 1.9 g; sodium 90 mg. Approximate values per serving calculated from generic ingredient weights and the stated yield; excludes optional decoration and unused bench flour. Brands, sizing and actual yield change these estimates.

25 / MORE WAYS TO BAKE

Almond Flour Gingerbread Cookies

Almond flour gingerbread cut-outs with maple syrup, molasses and tapioca starch, made without wheat flour, egg or dairy.

ACTIVE

25 min

CHILL

None

BAKE

22 min

COOL

20 min

TOTAL

1 hr 17 min

MAKES

About 18 almond flour cookies, 2 1/2 inches

Ingredients

COOKIE DOUGH

1 1/2 cups (168 g) fine blanched almond flour

5 tbsp (40 g) tapioca flour

1/4 tsp (1.15 g) baking soda

2 tbsp (27 g) coconut oil, melted and cooled

1/4 cup (80 g) pure maple syrup

1 tbsp (21 g) molasses

SPICE BLEND

2 tsp (3.6 g) ground ginger

1 tsp (2.6 g) ground cinnamon

KITCHEN TOOLS

- Mixing bowl and spatula
- US measures and digital scale
- Rolling pin and two parchment sheets
- 2 1/2-inch simple cutters
- Two 13 × 18-inch baking sheets
- Thin spatula and cooling rack

[VIEW THIS RECIPE ON THE BLOG](#)

RECIPE 25 / THE METHOD

Let's bake.

Almond Flour Gingerbread Cookies

1 Combine the nut-flour dough

Whisk almond flour, tapioca flour, soda, ginger and cinnamon. Stir in cooled melted coconut oil, maple syrup and molasses until a cohesive slightly sticky dough forms.

2 Allow moisture absorption

Rest at room temperature 10 minutes to let the flours absorb liquid. No scheduled refrigerator chill is needed.

3 Roll between parchment

Heat to 350°F (175°C) conventional or 325°F (165°C) fan. Roll between parchment to an even 1/4 inch. Cut simple 2 1/2-inch shapes, lift carefully and place 1 inch apart on lined pans. Gather scraps gently.

4 Set the fragile cookies

Bake 8-9 minutes for tender centers or 10-11 for firmer edges. Look for light golden edges. Almond flour browns readily; check the first tray early.

5 Leave on the pan longer

Cool 10 minutes on the pan before moving gently, then another 10 minutes on a rack. The warm cookies are fragile and become stronger when cold. Optional egg-free cookie icing is additional.

Recipe notes

Fine blanched almond flour and tapioca starch work together here. This is not a one-for-one almond-flour substitution in a wheat recipe. It contains tree nuts, while the dough has no egg or dairy; verify labels for any decorations. US flour volumes vary with grind, so gram weights improve repeatability.

BAKER'S TIPS

Use fine blanched flour

Coarse almond meal has a different texture and makes delicate shapes harder to lift.

Keep the tapioca

Starch helps bind a dough without wheat gluten or egg; omitting it changes structure.

Cool before lifting

Ten minutes on the pan allows fragile nut-flour cookies to firm.

RECIPE 25 / THE NOTEBOOK

Make it yours. Keep it lovely.

Almond Flour Gingerbread Cookies

Your questions, answered

Can I replace tapioca with more almond flour?

Not directly. Tapioca provides starch binding that almond flour does not.

Is this nut-free?

No. Almond flour is the main ingredient, so the cookies contain tree nuts.

Why are warm cookies falling apart?

They need the full 10-minute pan rest and further cooling before handling.

Batch plan

Time per tray: 8-11 minutes. 2 trays of 9 cookies on 13 × 18-inch pans. Ingredient warm-up, extra trays and optional decoration add time.



Storage & serving

Room temperature

Up to 3 days

Cool completely, then store airtight in a cool room.

Refrigeration

Raw dough: up to 2 days

Wrap dough tightly. Plain baked cookies do not need refrigeration.

Raw freezing

Up to 2 months

Freeze a tightly wrapped dough disk. Thaw covered in the refrigerator, then let become pliable enough to roll.

Cooked freezing

Up to 2 months

Freeze cooled cookies airtight. Thaw covered at room temperature.

Restoration

Before serving

Warm undecorated cookies briefly at 300°F for 3-5 minutes if desired; cool before decorating.

ESTIMATED NUTRITION

Per 1 cookie

CALORIES

90 kcal

SUGAR

3.7 g

FAT

6.2 g

FIBER

1.2 g

CARBS

7.6 g

PROTEIN

2.2 g

Saturated fat 1.6 g; sodium 19 mg. Approximate per-serving values from generic ingredient weights and the stated yield. Includes listed toppings and fillings; excludes optional decoration and unused bench flour. Brand composition, leftover coating, cutter size and actual yield change these estimates.

A cookie box worth giving.

A little planning makes homemade gifts feel extra thoughtful.



Choose a balanced mix

Pair one soft cookie with one sturdy cut-out and one distinct flavor. Keep soft and crisp cookies in separate bags or compartments so their textures stay closer to the way you baked them.

Pack only when ready

Cool every cookie completely and let icing dry. Use a rigid box, food-safe liners and parchment between layers. Protect delicate shapes with small compartments. Cream cheese or cream-based fillings need chilled handling.

Add the useful details

Include the recipe name, major allergens and storage instructions. A gift of fresh cookies is best enjoyed promptly; use the recipe-specific storage advice in this book.

'Bake something lovely to gift, share and enjoy.