



What to prepare before class:

5. Gingerbread 2025

Decorated Gingerbread Cookies

About 25 - 50 cookies (based on the size)

Ingredients:

Gingerbread Spice:

- 2 TSP** of whole anise seeds (or ½ TSP of ground anise seeds)
- 1 TSP** of whole fennel seeds (or ½ TSP of ground fennel seeds)
- 1 TSP** of whole cloves (or 1/2 TSP of ground cloves)
- 2 TSP** of ground cinnamon
- 1 TSP** of ground Allspice
- 1 TSP** of ground ginger

Gingerbread dough:

Gingerbread spice (prepared above)

- 2 ½ cups** of all-purpose flour + **Extra flour** for flouring surface
- ¾ cup** of confectioners' sugar
- ½ TSP** of baking powder
- 2 TBSP** of cocoa powder
- 2 sticks** (8 OZ) of butter - soft (room temperature)
- ¾ cup** of honey
- 2 large eggs**

Decorating mixture:

- 2 egg whites** – **room temperature** (read more about how to separate eggs [here](#))
- 1 ½ cups** of confectioners' sugar
- 2 TBSP** of cornstarch
- 1 TBSP + some extra** of lemon juice with no pulp (fresh lemon juice needs to be filtered over a sieve)

Tools:

Please see the list of my favorite tools, including the buying options, here:

<https://www.tomthechef.com/toms-favorite-tools/>

Measuring Spoons & Measuring Cups

Mortar and Pestle or small food processor

Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer



Whisk
Plastic Wrap
Bowl Scraper or Silicone Spatula
Rolling Pin
3" Round Cookie Cutter (or any other cookie cutters you like, for example, Christmas Cookie Cutters)
Icing Spatula
4 Medium Size Baking Sheets with Parchment Paper or Silicone Mat
Sieve
Small decorating bag (with a fine round tip) or a small freezer bag *

* I use a round tip 00 (opening about 1 mm) for the main filling and 01 (opening about 1.5 mm) for a more liquidy filling. You can avoid using a tip, but it will make it a little harder to decorate.

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 hours or the evening before class:

Directions:

1. Gingerbread spice:

1.1. Place into the mortar:

2 TSP of whole anise seeds
1 TSP of whole fennel seeds
1 TSP of whole cloves
2 TSP of ground cinnamon
1 TSP of ground Allspice
1 TSP of ground ginger

And process using a pestle until a fine texture is reached.

Note: If you don't have mortar and pestle, you can use a small food processor.

2. Gingerbread dough:

2.1. Place into a kitchen mixer with a flat beater attachment:

Gingerbread spice
2 ½ cups of all-purpose flour
¾ cups of confectioners' sugar
½ TSP of baking powder
2 TBSP of cocoa powder



Shortly stir together using a hand whisk until nicely combined (about 1 minute).

2.2. Add:

2 sticks (8 OZ) of butter - soft (room temperature)

¼ cup of honey

2 large eggs

Process on slow speed until all ingredients are partially combined.

2.3. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes).

Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

3. Dough resting time:

3.1. Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap). If you want to work with the dough soon, form it into a disk, not into a roll shape).

3.2. Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove from the refrigerator about an hour before cookie cutting.

4. Preheat the oven to 350°F.

5. Cut the cookies:

Important:

- It is important to work fast with the dough.
- If it becomes hard to work with the dough after a while (the dough will become too soft during cookie cutting), place on a plate and cool for a while before proceeding.
- Optionally, you can keep placing scraps from the dough into the fridge before further processing to prevent the dough from softening.

5.1. Place the dough on a floured surface and lightly flour the top of the dough.

- 5.2. The dough must always sit on a floured surface during flattening to separate the cut cookies that are ready to bake.

Note: The dough needs to always sit on a floured surface during flattening to be able to separate the cut cookies that are ready to bake.

- 5.3. Cut the cookie using the cookie cutter of your choice.
- 5.4. Gently place cookies on a baking sheet with parchment paper using an icing spatula. Make sure they are not touching each other.
- 5.5. With the leftovers from the cut dough: quickly form the dough from them (with your hands) and roll them again with a rolling pin to cut more cookies.

6. Bake:

- 6.1. Bake in a preheated oven until fully baked. The surface turns from a doughy texture to a solid but slightly fluffy (about 9 - 14 minutes).
- 6.2. Rotate the baking sheets in the middle of baking.

Important:

If the dough is flattened unevenly (even just slightly), each cookie can have a slightly different baking time, so closely watch when you get close to the end of baking and remove each, one by one, if necessary.

- 6.3. Let totally cool on the baking sheet before decorating (or using an icing spatula, move to the cooling rack).

Gingerbread House

1 gingerbread house

Ingredients:

Gingerbread Spice:

- 2 TSP** of whole anise seeds (or ½ TSP of ground anise seeds)
1 TSP of whole fennel seeds (or ½ TSP of ground fennel seeds)
1 TSP of whole cloves (or 1/2 TSP of ground cloves)
2 TSP of ground cinnamon
1 TSP of ground Allspice



1 TSP of ground ginger

Gingerbread dough:

Gingerbread spice (prepared above)

2 ½ cups of all-purpose flour + **Extra flour** for flouring surface

¾ cup of confectioners' sugar

½ TSP of baking powder

2 TBSP of cocoa powder

2 sticks (8 OZ) of butter - soft (room temperature)

¼ cup of honey

2 large eggs

Decorating mixture:

2 egg whites – **room temperature**

1 ½ cups of confectioners' sugar

2 TBSP of cornstarch

1 TBSP + some extra of lemon juice with no pulp (fresh lemon juice needs to be filtered over a sieve)

Tools:

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Measuring Spoons & Measuring Cups

Mortar and Pestle or small food processor

Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer

Whisk

Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

Knife or pizza cutter

Icing Spatula

3 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Sieve

Small decorating bag (with a fine round tip) or a small freezer bag *

* I use a round tip, 01 (opening about 1.5 mm) or 02. You can avoid using a tip, but it will make it a little harder to decorate.

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 1 hour or the evening before class:

Directions:

1. Gingerbread spice:

1.1. Place into the mortar:

- 2 TSP** of whole anise seeds
- 1 TSP** of whole fennel seeds
- 1 TSP** of whole cloves
- 2 TSP** of ground cinnamon
- 1 TSP** of ground Allspice
- 1 TSP** of ground ginger

And process using a pestle until a fine texture is reached.

Note: If you don't have a mortar and pestle, you can use a small food processor.

2. Gingerbread dough:

2.1. Place into a kitchen mixer with a flat beater attachment:

- Gingerbread spice
- 2 ½ cups** of all-purpose flour
- ¾ cups** of confectioners' sugar
- ½ TSP** of baking powder
- 2 TBSP** of cocoa powder

Shortly stir together using a hand whisk until nicely combined (about 1 minute).

2.2. Add:

- 2 sticks** (8 OZ) of butter - soft (room temperature)
- ¼ cup** of honey
- 2 large eggs**

And process at a slow speed until all ingredients are partially combined.

2.3. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes).

Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

3. Dough resting time:

3.1. Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap).



Tip:

If you want to work with the dough soon, form it into a disk, not into a roll shape.

- 3.2. Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove from the refrigerator about half an hour before cutting to shapes.

Please let me know if you have any questions: tom@cookinghub.com