



24
PORTIONS

Spice Cookies

Ingredients

Double or triple the ingredients of this recipe, depending on the number of guests expected.

COOKIES

- 2 cups (500 ml) all-purpose unbleached flour
- 1 cup (250 ml) whole wheat flour
- 1tbsp (15 ml) ground ginger
- 2 tsp (10 ml) ground cinnamon
- ½ tsp (2.5 ml) ground nutmeg
- 1 tsp (5 ml) baking powder
- ½ tsp (2.5 ml) baking soda
- ¼ tsp (1.25 ml) salt
- ½ cup (125 ml) melted butter
- ½ cup (125 ml) brown sugar
- ½ cup (125 ml) molasses
- 1 egg
- 2 tsp (10 ml) vanilla extract

ICING

- 1½ cups (375 ml) icing sugar
- 2 tbsp (30 ml) water

YOU WILL NEED:

- set of measuring spoons
- set of measuring cups
- 3 bowls, 1 large, 1 medium, 1 small
- 1 whisk
- 1 wooden spoon
- cookie sheets
- parchment paper
- 1 fork
- Pastry bag or plastic sandwich bag

Preparation

COOKIES

- 1 Preheat oven to 350 °F.
- 2 In a medium bowl, mix dry ingredients (flour, spices, baking powder, baking soda and salt).
- 3 In a larger bowl, beat together melted butter, brown sugar, molasses, egg and vanilla extract.
- 4 Add dry ingredients and mix with a wooden spoon. Finish mixing by hand, if necessary.
- 5 Line a large cookie sheet with parchment paper.
- 6 Divide dough into 24 equal parts. Form into balls with hands and place onto cookie sheet.
- 7 Bake in oven 8 to 10 minutes. Cool at room temperature.

ICING

- 8 In small bowl, mix icing sugar and water.

ASSEMBLING

- 9 Pour icing into a pastry bag with a small tip for decorating. Once cookies are cooled, have fun decorating them in different ways!

You can substitute a plastic sandwich bag for a pastry bag. Once filled, cut one corner of the bag to decorate cooled cookies.



CHEF'S TIP: This recipe can be prepared using a rolling pin and cut with cookie cutters. The leftover dough can be mixed to make more cookies.

DIETITIAN'S TIP: often, during the Holidays, there are many desserts and we want to taste them all. You can make 48 smaller cookies rather than 24; then, people can taste them and save room for another sweet. You must watch the baking, since smaller cookies cook more rapidly.