



GINGERBREAD COOKIES

Disney's Grand Floridian Resort & Spa Bakery

Makes 3 dozen cookies

INGREDIENTS

- 2 sticks (1 cup) butter, softened
- 2 1/2 cups confectioners' sugar, sifted
- 2 eggs
- 3 2/3 cups all-purpose flour
- 2 1/2 teaspoons ground cinnamon
- 2 1/4 teaspoons ground coriander
- 2 teaspoons ground star anise
- 1 1/4 teaspoons baking powder
- 1 teaspoon ground fennel
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/4 teaspoon ground mace
- 1/4 cup milk
- 1 cup colored decorating sugar



DIRECTIONS:

1. Combine butter and sugar in bowl of electric mixer and beat until smooth. Beat in eggs.
2. Sift together flour, cinnamon, coriander, anise, baking powder, ground fennel, ground ginger, cloves, salt, and mace into a separate large bowl.
3. With mixer on low, slowly add dry ingredients to butter mixture until dough holds together.
4. Remove dough from bowl and wrap in plastic wrap; refrigerate until firm, 2 to 4 hours.
5. Preheat oven to 350°F and grease 2 cookie sheets.
6. Remove dough from refrigerator and set aside at room temperature for about 10 minutes, until pliable. Divide dough in half; return one half to refrigerator. Place the other half on a floured work surface. Roll dough to 1/8-inch thickness, flouring the work surface and rolling pin as needed.
7. Cut out cookies with cookie cutters (dip cutters in flour for neat edges). Transfer to baking sheets, 1 inch apart.
8. Lightly brush cookies with milk and sprinkle with colored sugar.
9. Bake until firm and edges begin to darken, 10 to 14 minutes. Allow cookies to slightly cool on cookie sheet, then transfer to wire racks to completely cool. Repeat with remaining dough.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping nearby.
This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*