

Gingerbread Kurabiye

Traditional gingerbread cookies with warm spices. Soft, chewy texture with perfect holiday flavor. Easy recipe with step-by-step instructions.

15 min

HAZIRLIK

9 min

PIRME

24 min

TOPLAM

6

PORSIYON

Medium

ZORLUK

Gingerbread Kurabiye

Malzemeler

- 3 cup flour
- 0.5 tbsp salt
- 1 tbsp ginger powder
- 1 tbsp cinnamon
- 6 tbsp butter
- 0.75 cup brown sugar
- 1 egg
- 0.5 cup molasses
- 0.5 tbsp vanillin

Yapılışı

- Prepare dry ingredients**

Whisk together 3 cups flour, 1/2 tablespoon ground ginger, 1 tablespoon cinnamon, 1 tablespoon nutmeg, and 1/2 tablespoon salt in a large bowl until evenly combined.
- Cream butter and sugar**

Beat 6 tablespoons softened butter and 3/4 cup brown sugar in a separate bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- Beat in 1 egg and 1/2 cup molasses until completely incorporated, about 1 minute.**
- Form the dough**

Add the flour mixture to the butter mixture and mix on low speed until just combined into a cohesive dough, about 30 seconds. Stop mixing as soon as no dry flour remains visible.
- Chill the dough**

Divide dough in half, wrap each portion tightly in plastic wrap, and refrigerate for at least 2 hours or up to overnight until firm.
- Prepare for baking**

Preheat oven to 350°F (175°C). Line two large baking sheets with parchment paper.
- Roll and cut cookies**

Roll one portion of chilled dough on a floured surface to 1/4-inch thickness. Cut into desired shapes using cookie cutters, re-rolling scraps

as needed.

8 Transfer cut cookies to prepared baking sheets, spacing them 2 inches apart. Repeat with remaining dough portion.

9 **Final chill**

Refrigerate shaped cookies on baking sheets for 15 minutes to prevent excessive spreading during baking.

10 **Bake the cookies**

Bake for 8-10 minutes until edges are set and lightly golden but centers still appear slightly soft. Do not overbake.

11 **Cool completely**

Cool cookies on baking sheets for 5 minutes, then transfer to a wire rack and cool completely before decorating, about 30 minutes.

?puçlar?

Chill the dough for at least 2 hours before rolling - this prevents spreading and makes cutting shapes much easier.

Use parchment paper on your baking sheets to prevent sticking and ensure even browning.

Roll the dough to an even thickness of about 1/4 inch for uniform baking and professional-looking results.

Don't overbake - cookies should be set at the edges but still soft in the center when removed from the oven.

Allow cookies to cool completely on the baking sheet for 5 minutes before transferring to prevent breaking.

For extra flavor, add a pinch of black pepper or cardamom to your spice mixture.

Keep decorated cookies fresh by storing them in airtight containers with parchment paper between layers.