



## Gingerbread Cookies with Royal Icing

Recipe courtesy of Sandra Lee



Gingerbread Cookies with Royal Icing

Total Time:  
1 hr 18 min  
Prep: 10 min  
Inactive: 1 hr  
Cook: 8 min

Yield:  
12 to 15 cookies,  
depending upon your  
cookie cutters  
Level:  
Easy

### Ingredients

#### Gingerbread cookies:

1 package sugar cookie mix  
1 egg  
1/2 cup all-purpose flour  
1/4 cup melted butter  
2 tablespoons pumpkin pie spice  
1/2 teaspoon ground ginger  
1/4 cup dark molasses  
1 teaspoon vanilla extract

#### Royal Icing

2 large egg whites or 5 tablespoons meringue powder  
2 teaspoons fresh lemon juice or 1 teaspoon vanilla extract  
3 cups confectioners' sugar, sifted  
Food coloring, if desired

#### For Gingerbread Cookies:

### Directions

#### For Gingerbread Cookies:

Preheat oven to 350 degrees F.

In a large mixing bowl, blend all ingredients together and chill for up to 1 hour. Roll dough out on floured board about 1/8-inch thick. Cut desired shapes with cookie cutters and place onto sheet pan. Bake for 8 minutes in preheated oven.

#### For Royal Icing:

With a hand mixer, beat the egg whites with the lemon juice or extract until frothy. Add the sifted powdered sugar and beat on low speed until combined, smooth, and shiny. Turn to high and beat approximately 5 minutes till stiff and glossy. Add food coloring, if desired, and transfer to a pasty bag to pipe onto cookies.

Recipe courtesy Sandra Lee, 2007



## Royal Icing

Recipe courtesy of Alton Brown



Royal Icing

Total Time:  
7 min  
Prep: 7 min

Yield:  
3 1/2 cups  
Level:  
Easy

### Ingredients

3 ounces pasteurized egg whites  
1 teaspoon vanilla extract  
4 cups confectioners' sugar

### Directions

In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to 7 minutes. Add food coloring, if desired. For immediate use, transfer icing to pastry bag or heavy duty storage bag and pipe as desired. If using storage bag, clip corner. Store in airtight container in refrigerator for up to 3 days.

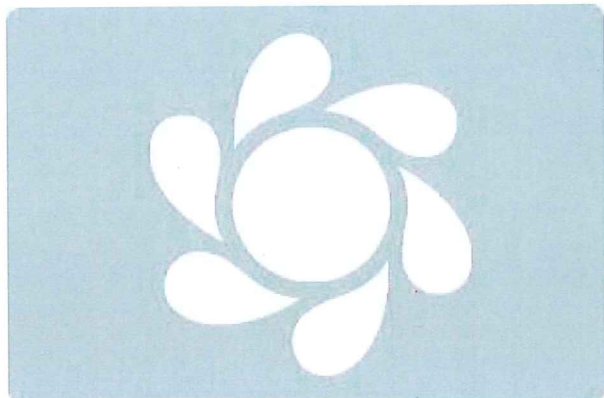
**CONTAINS RAW EGGS:**The Food Network Kitchen suggest caution in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell. For recipes that call for eggs that are raw or undercooked when the dish is served, use shell eggs that have been treated to destroy salmonella, by pasteurization or another approved method.

Recipe courtesy Alton Brown

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## Royal Icing



**Makes:** 2 1/2 cups **Total Time:** 15 min

**Submitted by:** [cpdoll\\_2003](#)

**Category:** Desserts **Sub Category:** Frostings/Fillings

### what you need

- 3 Tbsp. meringue powder
- 1/2 tsp. cream of tartar
- 6 Tbsp. warm water
- 2 cups powdered sugar

### make it

BEAT meringue powder, cream of tartar and warm water with electric mixer on high speed until blended. Slowly add the powdered sugar on low speed until blended; beat on high speed about 5 min. or until stiff peaks form.

COVER icing at all times to prevent hardening. To store several hours or overnight, place plastic wrap directly on surface of icing; refrigerate. Before using, beat with mixer until stiff.

### Notes

Hard icing for decorating (gingerbread houses).