

# Gingy Guys

I don't know about you, but I'm quite particular when it comes to gingerbread cookies. I like mine on the softer side, both in texture and flavour. I don't want crunchy and intensely spicy. I don't want to be overwhelmed with cloves. Ever. I also like my gingerbread guys to be on the smaller side (the ratio of cookie to Smartie and sprinkles is much better). But by all means, if that's not for you, simply roll them a little thinner, cut them a little bigger, bake them a little longer and add the additional spices to suit your preferences. Gingy Guys are easy going people.

Makes: 18 5-inch guys or a couple of trays  
of wee ones

1/2 cup fancy molasses

1/3 cup dark brown sugar

1/3 cup sugar

1 tsp ground cinnamon

1 tsp ground ginger

1/2 tsp baking soda

3/4 cup butter

2 eggs

3 3/4 cup all-purpose flour

1 cup icing sugar

1 tsp vanilla

1 tbsp meringue powder

2 -3 tbsp water

Rainbow sprinkles

Smarties or M&M's

Preheat the oven to 350 degrees.

Place the butter in the bowl of a stand mixer fitted with a paddle attachment.

Place the molasses, both sugars, cinnamon and ginger in a medium sized pot over medium heat and stir to combine. When the sugars have melted, add the baking soda and stir. When the mixture bubbles up, remove the pot from the heat.

Pour the warm molasses mixture over the butter. With the mixer running on medium speed, mix until the butter has completely melted and the mixture has cooled slightly.

Add the eggs one at a time, beating well after each addition. Use a spatula to scrape down the sides of the bowl.

With the mixer running on low speed, slowly add the flour until it is fully combined.

Lift the dough from the bowl and place it on a floured work surface. Use a rolling pin to roll out the dough to about 1/4-inch thick.

Use your cutter to cut out cookie shapes and then transfer them to the prepared trays. Reroll the dough as necessary until you've used it all up.

Bake for 10 to 12 minutes, or until the cookies are slightly soft to the touch in the centre. If you like a crunchier cookie, then bake them for a few minutes more.

Transfer the cookies to wire racks and allow them to cool completely before decorating.

To make the royal icing place the icing sugar and meringue powder in a stand mixer fitted with a whisk attachment. Add the water and vanilla and beat on low until it starts to come together. If it seems a little dry you can always add a smidge more water but know that, thanks to the meringue powder, it will thicken as it whips up. Turn the mixer to high and continue to beat until the icing is fluffy but still loose enough to pipe. You can choose to decorate the little guys as I have shown or mix it up any way you choose.