

DINNERLY



Holiday Lights Gingerbread Cookies with Mini M&Ms



1h



2 Servings

Looking for a way to light up your holidays? These gingerbread cookies will do the trick! Our Dinnerly baking kit has everything you need to make and decorate festive gingerbread cookies like a pro. Pass them around to friends and fam and watch their faces light up! We've got you covered! (2p-plan makes 12 cookies; 4p-plan makes 24—nutrition reflects 1 cookie)

WHAT WE SEND

- 2 (5 oz) self-rising flour ⁴
- ¼ oz warm spice blend
- 5 oz dark brown sugar
- 2 oz molasses powder
- 2 (2½ oz) confectioners' sugar
- 3 oz chocolate chips ^{2,3}
- 1 oz chocolate rainbow M&M's ^{2,3}

WHAT YOU NEED

- 10 Tbsp butter, softened ²
- 2 large eggs ¹
- vanilla

TOOLS

- mixer with paddle attachment or handheld electric mixer
- 2 rimmed baking sheets
- festive cookie cutters of your choice (3–5" wide)
- microwave

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 360kcal, Fat 11g, Carbs 64g, Protein 4g



1. Prep dough ingredients

Preheat oven to 350°F with racks in the upper and lower thirds.

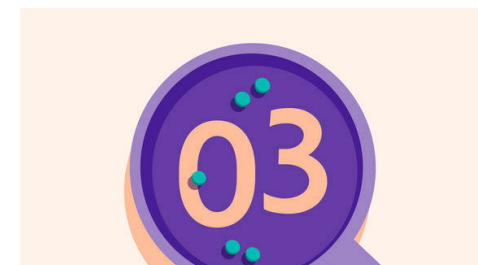
In a medium bowl, whisk together **flour** and **warm spice blend**.

In a separate medium bowl with an electric mixer, beat **8 tablespoons (1 stick) softened butter, brown sugar, and molasses powder** on medium-high speed until pale and fluffy, 3 minutes. Scrape down sides of bowl.



2. Make & roll dough

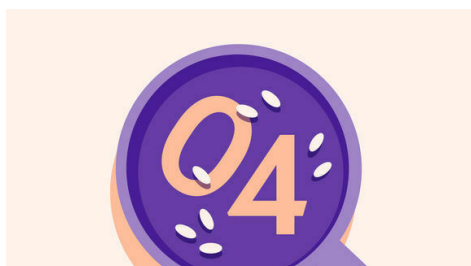
To bowl with **butter mixture**, mix in **1 large egg** and **1 teaspoon vanilla** until combined. Reduce speed to low; add **flour mixture** in 2 batches until just combined, scraping down sides of bowl. Place **dough** between 2 sheets of parchment paper; roll into a ¼-inch thickness (see step 6!). Transfer with parchment to a rimmed baking sheet; freeze until firm, 15–20 minutes. Reserve bowl.



3. Cut & bake cookies

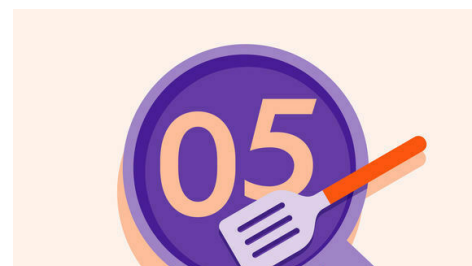
Peel off top layer of parchment. Cut out **cookies**; gather **any dough scraps** and repeat rolling and cutting. Divide cookies between 2 parchment lined-baking sheets, about ¾-inch apart.

Bake on upper and lower oven racks until edges just start to brown, rotating sheets halfway through cooking time, 8–11 minutes. Let cool slightly, 2 minutes. Transfer to a wire rack to cool completely.



4. Make icing

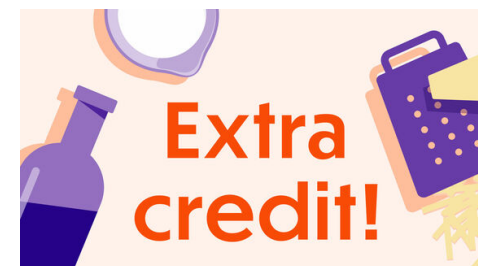
While **cookies** cool, separate **1 large egg**; discard yolk. In reserved bowl, beat **egg white** and **1 teaspoon vanilla** until light and frothy, 1 minute. Slowly add **confectioners' sugar**; beat until frosting is shiny, about 2 minutes. Spoon **2 teaspoons icing** onto each cookie; use a spatula to spread to edges. Allow icing to set before decorating, about 2 hours.



5. Pipe ganache & serve

In a small microwave-safe bowl, microwave **chocolate chips** and **2 tablespoons butter** for 30 seconds at a time until melted, stirring in between. Transfer **ganache** to a piping or ziplock bag with an ⅛-inch wide opening. Pipe stripes onto **cookies**.

Serve **gingerbread cookies** with **M&M's** pressed into **ganache** to resemble holiday lights. Enjoy!



6. No rolling pin?

No problem! Use any cylindrical bottle you have at home, like a water or wine bottle. Just make sure to clean thoroughly before and after use.