

# GINGERBREAD PEOPLE WITH COOKIE BUTTER FROSTING

## INGREDIENTS:

### FOR GINGERBREAD COOKIES:

- 2/3 cup unsalted butter, room temperature
- 3/4 cup packed dark brown sugar
- 2/3 cup molasses
- 1 large egg, room temperature
- 1 teaspoon LorAnn Cookie Butter Bakery Emulsion
- 1 teaspoon LorAnn Pure Vanilla Extract
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 tablespoon ground ginger
- 1/2 tablespoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon cloves

### FOR FROSTING:

- 1 cup unsalted butter, softened
- 2 cups confectioner's sugar
- 1 tablespoon heavy cream
- 1 teaspoon LorAnn Cookie Butter Bakery Emulsion
- Assorted LorAnn Liquid Food Coloring



## DIRECTIONS:

### FOR GINGERBREAD COOKIES:

1. In a large bowl, whisk flour, baking soda, salt, and spices. Set aside.
2. In bowl of stand mixer, beat butter until creamy, about 1 minute.
3. Add brown sugar and molasses, beat until creamy. Scrape sides of bowl as needed.
4. Add egg, cookie butter flavoring, and vanilla. Beat for 2 minutes.
5. Slowly add the dry ingredients and mix until just combined.
6. Divide dough in half, flatten out to about 1-inch, and wrap each half in plastic wrap. Refrigerate dough overnight.

7. Preheat oven to 350 degrees Fahrenheit.
8. Prepare baking pans with parchment paper. Prepare your rolling surface by dusting it with flour. Make sure to dust the rolling pin and cookie cutters as well.
9. Roll out one half of the dough to ¼-inch thick, dusting with more flour, if needed.
10. Cut shapes into the dough slab and transfer to cookie sheets.
11. Re-roll and repeat until you use all the dough.
12. Bake for 10 minutes. Cool on sheet for 5 minutes then transfer to rack to cool completely.
13. Once the cookies are cooled, prepare the frosting.

**FOR FROSTING:**

1. Using a stand mixer, beat the butter until it is pale and creamy.
2. On slow speed, add the confectioner's sugar and beat for 5 minutes.
3. Add heavy cream and cookie butter flavoring.
4. Divide into separate bowls and mix in desired LorAnn Liquid Gel Food Colors.
5. Frost cookies using a small off-set spatula or piping bags. Add sprinkles or sanding sugars for extra flair!

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