



COOKING CLASSES
AT SUR LA TABLE

GINGERBREAD COOKIES & LOAF

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 3 eggs
- 1 1/2 cup unsalted butter

Pantry Items

- All-purpose flour
- Baking soda
- Baking powder
- Kosher salt
- Granulated sugar
- Confectioners' sugar

Dry/Canned Goods

- 1 cup dark brown sugar
- 2 cup molasses
- 1/4 cup meringue powder
- Cinnamon
- Ginger, ground
- All-spice
- Nutmeg
- Sprinkles and sparkling sugar, optional for cookie decorating

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Hand Tools/Gadgets

- Silicon spatula
- Cookie-cutter
- Fine mesh sieve

Appliances

- Stand mixer with whisk and paddle attachment

Bakeware

- Loaf pan or 6 mini loaves
- Rimmed baking sheet
- Cookie-cutter
- Wire rack
- Piping bags
- Small round piping tips.

Other

- Parchment paper
- Plastic wrap
- Mixing bowls, various sizes
- Measuring spoons, various sizes
- Rolling pin
- Air-tight storage container

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Gingerbread Cookies

1. Preheat oven to 350°F
2. Line baking sheets with parchment paper
3. Allow butter to come to room temperature

Gingerbread Loaf

1. Preheat oven to 350°F
2. Coat loaf pan with non-stick spray

Royal Icing

GINGERBREAD COOKIES

Yield: 4 dozen cookies

These cookies are crisp and heavily spiced. They can be rolled and cut into cookies or used to construct a delicious gingerbread house.

5 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1 cup (8-ounces) unsalted butter, room temperature
1 cup dark brown sugar packed
2 large eggs
1 cup molasses
2 teaspoons cinnamon
4 teaspoons ground ginger
2 teaspoon all-spice
1/2 teaspoon Kosher salt
Royal Icing (recipe included)

Preheat oven to 350°F and position rack in middle of oven. Line baking sheets with parchment paper.

1. **To prepare cookie dough:** To a medium bowl with a fine-mesh sieve add flour, baking soda, baking powder, sift and set aside.
2. To the bowl of a stand mixer fitted with paddle attachment add butter dark brown sugar. On medium-high speed cream the butter until light and fluffy, about 4 minutes. To the mixer, add in one egg at a time, blend thoroughly after each addition, scraping down the sides of the bowl as necessary. Decrease the speed of the mixer to low and add molasses, spices, and salt, mix until combined, about 1 minute. To the mixer, add the sifted flour and mix on low until just combined, about 1 minute.
3. Transfer the cookie dough to a clean work surface and divide into 3 portions. Wrap each portion in plastic wrap, transfer to the refrigerator to chill, 30 minutes to 1 hour.
4. **To form and bake cookies:** To a clean work surface, dust with flour and place an unwrapped lump of cookie dough. Using a rolling pin and additional flour as necessary, roll dough to desired thickness and cut into desired shape. Transfer cookies to parchment-lined baking sheets and place into preheated oven. Bake cookies until slightly brown around the edges, about 8 to 10 minutes.
5. Transfer baked cookies to a wire rack to cool completely. Frost with royal icing as desired.

Recipe variations:

- Cut gingerbread into desired shapes and use to build a gingerbread house, using thick royal icing to build.
- Decorate cookies with royal icing and top with sprinkles or sanding sugar

GINGERBREAD LOAF

Yield: 1 loaf / 6 mini loaves

This gingerbread is soft, moist, and delicious. A perfect afternoon treat with a cup of tea or hot cocoa.

2 1/3 cups all-purpose flour
1/2 cup butter, softened
1/2 cup granulated sugar
1 cup molasses
3/4 cup hot water
1 teaspoon baking soda
1 1/4 teaspoons cinnamon
1 1/4 ginger
1/4 teaspoon nutmeg
1/2 teaspoon Kosher salt
1 large egg
Royal Icing (recipe included)

Preheat oven to 350°F and position rack in middle of oven. Spray loaf pan or 6 mini loaves with non-stick baking spray. Set a wire rack on a rimmed baking sheet.

1. **To make gingerbread loaf:** To the bowl of a stand mixer fitted with a paddle attachment, add all ingredients. On medium speed, beat for 3 minutes, until batter is smooth and fully incorporated.
2. **To bake gingerbread loaf:** Transfer batter to prepared pans and place on a rimmed baking sheet. Transfer baking sheet to preheated oven. Bake 45 to 55 minutes, until a tester inserted into the center of the loaf comes out clean.
3. Allow cakes to cool in loaf pan 5 minutes, until cool enough to handle. Remove loaf from pan and transfer to the wire rack. Drizzle with royal icing and serve warm or room temperature.

Recipe variations:

- This recipe makes 1 loaf or 6 mini loaves. Alter baking time for mini loaves to 25 to 35 minutes, using tester to ensure doneness
- Add in diced candied ginger for an interesting flavor and more ginger flavor.
- Instead of royal icing, dust simply with powdered sugar, or serve with whipped cream.

ROYAL ICING

Yield: 3 cups

This light and fluffy icing is traditionally used for glazing cookies, preparing walls of a gingerbread house, and piping decorations. Should you prefer a thinner consistency glaze, add a little more water to the mixture to thin out. To color the frosting, it is recommended that you use gel paste or powdered colors. Liquid food coloring can dilute the frosting making the end result separated and grainy. Professional bakers suggest placing an uncut pastry bag inside of the filled pastry bag, when not in use, to prevent the pastry bag from hardening at the tip.

*1/4 cup meringue powder
1/4 teaspoon Kosher salt
3-1/2 cups confectioners' sugar, sifted
3/4 cup cold water*

1. **To make Royal Icing:** To the bowl of a stand mixer fitted with whisk attachment, combine meringue powder, salt, confectioners sugar. With mixer on low, slowly add water until sugar has dissolved. You may not need all of the water, or may need more, consistency is the most important item to focus on. Increase the mixer in increments to high, whip frosting until it is pale, thick, and fluffy, about 4 minutes.

2. **To store:** Transfer frosting to an airtight container with lid, or directly into a piping bag fitted with piping tip.

Recipe variations:

- To alter consistency:
 - o To make thinner, more pourable, add 1 teaspoon of water at a time until consistency is achieved.
 - o To make thicker, to pipe, add 1 tablespoons confectioners sugar and mix well until consistency is achieved.
- To color royal icing, separate out a portion, or dye the entire amount by using gel food coloring. Using a very small amount of the concentrated coloring, add it to the icing and stir to incorporate. The color will most likely intensify as it sets, so allow some time before using.