

Foodnity Recipes

Soft Gingerbread Cookies with Maple Glaze

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Cookies

- [ ] 3/4 cup unsalted butter, softened
- [ ] 1 cup packed light brown sugar
- [ ] 1/2 cup unsulphured molasses
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 2 tsp ground ginger
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground cloves
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

For the Maple Glaze

- [ ] 1 cup powdered sugar, sifted
- [ ] 2 tbsp pure maple syrup
- [ ] 1 tbsp melted butter
- [ ] 1-2 tbsp milk or cream
- [ ] Pinch of salt

Instructions

1. Preheat your oven to 350°F (175°C) and line two large baking sheets with parchment paper. It just makes cleanup easier, believe me.
2. In a large bowl, cream together the softened butter and brown sugar until it looks fluffy. Stir in the molasses, egg, and vanilla. It'll be a dark, rich mixture—just keep stirring until it's smooth.
3. In a separate bowl, whisk together your flour, ginger, cinnamon, cloves, baking soda, and salt. Slowly add the dry ingredients to the wet, stirring with a spoon until just combined. Don't overdo it, or you'll lose that softness.
4. Scoop rounded tablespoons of dough and place them on the baking sheets about 2 inches apart. If you have time, pop them in the fridge for 30 minutes first.
5. Bake for 10 to 12 minutes. The edges should be set, but the centers should still look a little soft and puffed. Let them cool on the pan for 5 minutes before moving to a wire rack.
6. While the cookies cool, whisk together the powdered sugar, maple syrup, melted butter, and milk. Add the milk one teaspoon at a time until you have a smooth, thick glaze.
7. Drizzle the glaze over the completely cooled cookies using a spoon or a small piping bag. Let the glaze set for about 15 minutes before serving.

Nutrition per serving

210 kcal	3 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a more intense ginger flavor, you can add 1/2 teaspoon of ground cardamom to the dry mix.
- For a glossier finish on the glaze, add a tiny drop of corn syrup or more maple syrup.
- You can roll the dough balls in extra granulated sugar before baking for a sparkly, crunchy exterior.