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cker!news
From: riacmt@ubvmsd.cc.buffalo.edu (Carol Miller-Tutzauer)
Newsgroups: rec.food.recipes
Subject: OVO-LACTO: Melissa's Gingerbread Cookies
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Ok, everyone. It's Christmas cookie time and I thought I would post the most wonderful cookie recipes I have for sending out to friends and family. Many are from a wonderfully beautiful book called Martha Stewart's Christmas.

Anyway... here is a great recipe for gingerbread cookies with that beautiful white glaze-like icing:

Melissa's Gingerbread Cookies -- From Martha Stewart's Christmas
===== ISBN 0-517-57416-0

Makes 3 to 4 dozen

1 cup dark molasses
1/2 cup light brown sugar
1/2 cup granulated sugar
4 tsp ground ginger
4 tsp ground cinnamon
1/4 tbsp baking soda
1 cup (2 sticks) unsalted butter, at room temperature
2 large eggs, lightly beaten
6 cups sifted all-purpose flour

Royal Icing: 1 cup sifted confectioners' sugar
1 large egg white
Food coloring [Note: For white, I get some of that Wilton's white brightener. For other colors, I use the Wilton's paste colors. You can't beat their brilliance. -- CMT]

Place the molasses, sugar, ginger, and cinnamon in a double boiler over medium heat. When the sugar has melted, add the baking soda and stir. [When you add the baking soda, the mixture will really "explode" as some kind of chemical reaction occurs. So be sure your pan is large enough to handle this.] When the mixture bubbles up, remove from heat.

Place butter in a large mixing bowl. Add the hot molasses mixture and stir well. Let mixture cool to about 90 deg F., then add the egg. Gradually add the flour, 1 cup at a time, while beating. (This is best done in an electric mixer, but you can use a wooden spoon [and lots of