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john st.



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# GINGERBREAD

with CREAM CHEESE FROSTING  
and GINGERBREAD COOKIE

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Makes 12 cupcakes in standard cupcake pans

## FOR THE BATTER /

|                      |                               |
|----------------------|-------------------------------|
| 1 ¾ cups flour       | ¼ tsp. salt                   |
| 1 tsp. baking soda   | ½ cup unsalted butter, melted |
| 2 tsp. cinnamon      | ½ cup packed dark brown sugar |
| 2 tsp. ginger        | ½ cup molasses                |
| ¼ tsp. cloves        | 1 large egg                   |
| ¼ tsp. ground nutmeg | ½ cup water                   |

- 1 / Preheat oven to 350°F. Line a standard 12-cup cupcake pan with paper liners.
- 2 / Combine together the flour, baking soda, cinnamon, ginger, cloves, nutmeg and salt.
- 3 / In a separate bowl, whisk together the melted butter, brown sugar, molasses and egg.
- 4 / With an electric mixer, add the half the flour mixture to the butter mixture, then half the water, and repeat. Mix until well combined scraping down the sides of the bowl as needed.
- 5 / Spoon the mixture into liners filling  $\frac{2}{3}$  the way. Bake for 18-22 minutes or until toothpick inserted into the center of the cupcake comes out clean.
- 6 / Remove the cupcakes from the pan and transfer to a cooling rack.

## FOR THE FROSTING /

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|--|---------------------|
| 6 tbsp. unsalted butter, at room temperature | 2 tsp. cinnamon     |
| 1 package cream cheese, softened             | 2 tbsp. brown sugar |
| 2 cups confectioners' sugar                  |                     |

- 1 / Beat together the butter and cream cheese until light and fluffy.
- 2 / With the electric mixer running add the sugars and cinnamon beating until well incorporated.
- 3 / Pipe onto cooled cupcakes.

## FOR THE COOKIES /

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|--|---|
| 2 cups flour (spooned and leveled),<br>plus more for rolling | ¼ tsp/ baking soda                      |
| 2 tsp. ground ginger   | ¼ tsp. salt                             |
| 1 tsp. cinnamon  | ½ cup unsalted butter, room temperature |
| ½ tsp. ground nutmeg   | ⅓ cup packed dark-brown sugar           |
| ¼ tsp. cloves  | ⅓ cup molasses                          |
|  | 1 large egg                             |

- 1 / In a medium bowl, whisk together flour, spices, baking soda, and salt; set aside.
- 2 / In a separate bowl beat butter and brown sugar with an electric mixer until smooth.
- 3 / Beat the molasses and egg into the butter mixture.
- 4 / With mixer on low, add dry ingredients; mix just until a dough forms.
- 5 / Place dough on floured plastic wrap; pat into an 8-inch square. Wrap well; chill until firm, 1 to 2 hours.
- 6 / Preheat oven to 350°F. Divide dough in half. Rewrap and refrigerate one half.
- 7 / Place dough on floured parchment or waxed paper; roll out  $\frac{1}{8}$  inch thick, turning, lifting, and flouring dough (and rolling pin) as needed.
- 8 / Freeze rolled dough (on paper) until firm, about 20 minutes.
- 9 / Loosen dough from paper. Cut out shapes, and transfer to baking sheets.
- 10 / Bake until firm and edges just begin to darken, 10 to 18 minutes, depending on size. Cool completely on baking sheets.