

Homemade Gingerbread Dough

A Citrusy Gingerbread Dough from Scratch

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INGREDIENTS

(makes a big batch of medium cookies)

- 75ml water
- zest of one orange
- zest of one lemon
- 150ml dark molasses
- 170g brown sugar
- 1 1/2 tbsp gingerbread spice
- 150g butter
- 2 tsp baking soda
- 500g flour



DIRECTIONS

1. Heat water and the orange and lemon zest in a big pot or big wok pan over medium heat.
2. Add dark molasses, brown sugar and gingerbread spice.
3. Once sugar has dissolved add butter.
4. Once butter has melted, remove from heat and add baking soda. Mix well.
5. Start adding flour little by little and mixing well. Once you have added all of the flour, leave aside to cool completely.
6. Cover the dough with cling film and store in the fridge over night.
7. Roll out the dough and cut out the cookies.
8. Bake the gingerbread cookies in 200°C bottom top heat on the middle shelf of the oven for about 10 minutes. Make sure the gingerbread doesnt burn.
9. Allow to cool on the baking tray for at least 10 minutes before removing. The cookies will harden while cooling.
10. You can decorate the cooled cookies with royal icing if you wish. You can find numerous tutorials on how to do this on www.youtube.com/c/inthekitchenwithelisa