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## Gingerbread Christmas Tree Cookies

These Gingerbread Christmas Tree Cookies are a festive treat enjoyed during the holiday season. They are made with a classic gingerbread dough and shaped into Christmas tree shapes. The cookies are then decorated with icing and sprinkles to resemble ornaments and lights. These cookies are perfect for holiday parties and make a great gift for friends and family.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 10 mins

**Total Time:** 40 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 20

**Serving Size:** 25 g

### Ingredients

<b>300 g</b>	All-Purpose Flour
<b>2 tsp</b>	ground ginger
<b>1 tsp</b>	Ground Cinnamon

<b>1 tsp</b>	ground cloves
<b>1 tsp</b>	Baking Soda
<b>1 tsp</b>	Salt
<b>150 g</b>	Unsalted Butter
<b>150 g</b>	Brown Sugar
<b>100 g</b>	Molasses
<b>1 pieces</b>	Egg
<b>250 g</b>	icing sugar
<b>50 ml</b>	Water
<b>50 g</b>	Sprinkles

## Directions

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### Step 1

#### Mixing

In a large bowl, whisk together the flour, ginger, cinnamon, cloves, baking soda, and salt.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 2

#### Mixing

In a separate bowl, cream together the butter and brown sugar until light and fluffy.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

Mixing

Add the molasses and egg to the butter mixture and mix well.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 4

Mixing

Gradually add the dry ingredients to the wet ingredients and mix until well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 5

Refrigerating

Divide the dough into two equal parts and shape each part into a disc. Wrap in plastic wrap and refrigerate for at least 1 hour.

**Prep Time:** 60 mins

**Cook Time:** 0 mins

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## Step 6

### Preheating

Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 7

### Rolling

Roll out one disc of dough on a lightly floured surface to a thickness of about 1/4 inch. Use a Christmas tree-shaped cookie cutter to cut out cookies and transfer them to the prepared baking sheet.

**Prep Time:** 10 mins

**Cook Time:** 10 mins

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## Step 8

### Baking

Bake the cookies in the preheated oven for 8-10 minutes, or until lightly golden brown around the edges. Remove from the oven and let cool completely on a wire rack.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 9

## Mixing

In a small bowl, whisk together the icing sugar and water until smooth. Transfer the icing to a piping bag fitted with a small round tip.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

## Step 10

### Decorating

Decorate the cooled cookies with the icing and sprinkles to resemble ornaments and lights on a Christmas tree.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

## Nutrition Facts

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**Calories:** 120 kcal

**Fat:** 5 g

**Protein:** 1 g

**Carbohydrates:** 18 g

# Nutrition Facts

## Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	18 g	32.73%	36%
Fibers	0 g	0%	0%
Sugars	11 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	5 g	17.86%	20%
Cholesterol	15 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	80 mg	3.48%	3.48%
Calcium	20 mg	2%	2%
Iron	1 mg	12.5%	5.56%
Potassium	80 mg	2.35%	3.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Events

Christmas

Easter

Anniversary

## Meal Type

Breakfast

Brunch

Dinner

Supper

## Nutritional Content

Low Calorie

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

Sugar-Free

High Vitamin C

High Iron

High Calcium

## Kitchen Tools

Blender

## Course

Appetizers

Desserts

Sauces & Dressings

## Difficulty Level

Medium

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