

# Gingerbread Date Cookies



From: Simply Ramadan

Serves: 40 Cookies

Prep Time: 2 hrs

Cook Time: 10 min

## Instructions

### Outer Cookie Shell:

1. In a small bowl, sift together flour, baking powder, baking soda, salt, ginger, cinnamon, cardamom and cloves and whisk until well blended.
2. In a large bowl (KitchenAid works great for this) beat butter, brown sugar, and egg on medium speed until well blended.
3. Add molasses (spray oil in measuring cup to avoid molasses from sticking), vanilla, and orange zest and continue to mix until well blended.
4. Gradually stir in dry ingredients until blended and smooth.
5. Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
6. Preheat oven to 375 deg. Prepare baking sheets by lining with parchment paper.
7. (Dough can be stored in the refrigerator for up to 4 days return to room temp before using.)
8. Measure out 1 heaping teaspoon of dough and roll into a ball. Set aside, repeat until all of the dough is done. Use additional flour to avoid sticking. Cover with plastic wrap to avoid balls from drying out

### Date Filling:

1. Mix date paste with 2 tablespoons of butter.
2. Measure out about ½ teaspoon of date mix and roll into tiny balls. Set aside, repeat until all of the date filling is done.

### Assembly:

1. Take one dough ball and flatten it into a circle.
2. Take one date ball and put it in the center of the dough circle and close the edges of dough around it to make a larger ball.
3. Mold the ball into any shape. I often use silicone trays to mold the cookies into stars. You may mold into a ball and simply decorate with a small fork pinch on the top.
4. Put cookies on parchment lined sheets and space ½ inch apart.
5. Bake 1 sheet at a time for 7-10 minutes, just enough to look golden on the bottom in the center of your oven.
6. Remove cookie sheet from oven and allow the cookies to stand until the cookies are firm enough to move to a wire rack.
7. After cookies are cool you may decorate them any way you like such as sifted powdered sugar or royal icing.

### Alternate Method (Easy):

1. Roll out half the dough into a 9 x 13 sheet and apply a layer of the date filling and top with another layer of the dough and simply cut into small squares (1 in x 1 in.) or even use cookie cutters for fun shapes
2. Put cut squares onto prepared parchment sheet pan.
3. Bake in a 375° oven for about 10 minutes or until lightly golden.

## Ingredients

3 cups

Flour

1 1/2 tsp

Baking Powder

3/4 tsp

Baking Soda

1/4 tsp

Salt

1 tbsp

Ground Ginger

1 3/4 tsp

Ground Cinnamon

1/2 tsp

Ground Cardamom

1/4 tsp

Ground Cloves

6 tbsp

Unsalted Butter

3/4 Cup

Dark Brown Sugar

1 Large

Egg

1/4 tsp

Vanilla Powder

1 tsp

Finely Grated Orange Zest

13oz or 2 cups

Pitted and processed dates

2 tbsp

Butter