



### **St. Nicholas Gingerbread Cookies**

*A traditional German holiday cookie often decorated with St. Nick's picture*

- 3 Tablespoons Crisco shortening
- 1/2 cup light brown sugar
- 1/2 cup molasses
- 1/4 cup honey
- 1/3 cup cold water
- 3 cups all-purpose flour
- 1/2 teaspoon (each) salt; ground allspice; ground ginger
- 1/2 teaspoon (each) ground cloves; ground cinnamon
- 1 teaspoon baking soda
- Almond Flavored Icing as desired

Note: Print multiple copies at attached St. Nicholas picture and cut with scissors. A few bakery supply stores have St. Nicholas pictures available.

**Prepare the Cookie Dough:** In large mixing bowl, cream shortening, brown sugar, molasses, and honey. Stir in cold water; add all the remaining ingredients except the Almond Flavored Icing. Mix to form a soft dough. Place in refrigerator for at least 1 hour or until well chilled for rolling.

**Before Baking:** Preheat oven to 350 degrees F. Line cookie sheets with silicone baking liners.

**Roll out Dough:** Using about one quarter of the chilled dough at a time; roll dough on a piece of parchment paper about 1/4 to 1/2 inch thick.

**Cut out Shapes:** Use a St. Nicholas Cookie Cutter or a handmade pattern. Cut out gingerbread dough using the St. Nicholas pattern. Place any scraps of dough back into the chilled gingerbread dough bowl.

**Place Shapes on Baking Sheets:** Using the parchment paper, transfer the St. Nicholas dough shape by simply turning over the parchment paper onto the prepared cookie sheets. Repeat with remaining pieces of dough. Make sure to leave several inches apart on baking sheet between the shapes.

**Bake Cookies:** Bake in preheated 350-degree F oven for about 15 minutes or golden brown. Cool on cookie sheets for about 10 minutes. Remove to cooling rack. Cool completely before adding icing.

**Prepare Almond Flavored Icing:**

1-1/2 cups confectioners' sugar, sifted

2 Tablespoons almond milk, milk, or water

1 teaspoon almond extract

In a small bowl, stir above ingredients together until smooth. Add more confectioners' sugar if the mixture is too thin. It should be the consistency of a glaze.

**Decorate the Cookies:** Carefully spread some icing over the cookie, leaving a 1/2 to 1-inch edge unfrosted. Let it dry a little, until it's sticky and starting to set. Carefully place a picture of St. Nicholas over the cookie, leaving some of the icing around his picture. Lightly press down any edges to secure the picture; set aside to dry.

**Serving Cookies:** The cookies can be wrapped in clear cellophane wrap with ribbon ties and used as gifts. They also can be used as centerpieces or shared with friends.  
Yield: about 10 St. Nicholas Cookies

## **Recipe Adapted from recipe submitted on**

<https://catholiccuisine.blogspot.com/2010/12/st-nicholas-gingerbread-cookies.html>

### **Heart Warming Story about the Recipe:**

The real Saint Nicholas was a generous Catholic saint from Turkey, who loved giving secret little surprise gifts to children in need. The story migrated and adapted to the various regions, where the saint continues to be celebrated on a special day for children.

On December 6th (or 5th) of each year, Saint Nicolas is said to pay a visit to the children in Eastern and Northern France, Belgium, the Netherlands, Germany, Austria and many parts of eastern Europe to bring special treats to the good children.

**About the Recipe:** This is a traditional German holiday cookie that is often decorated with pictures of St. Nicolas and included as a special treat for children on December 6<sup>th</sup>. It's a honey or molasses cookie, filled with sweet spice flavors. Some of them include candied orange or lemon peels in the dough. What a wonderful way to share traditions!

**Note:** For St. Nicholas Image and Cutouts see next page. Also, use photographic paper for a more vibrant and durable image of St. Nicholas. You can rescan the St. Nicholas figure to get multiple copies on a single sheet for multiple cookies. Note when cutting out the image, carefully cut the image on the printed image side of the image outline without leaving any white border. If you cut on the white paper it will be highly visible on the cookie.







7 1/2"



3"