

Salt and Serenity

Gluten-Free Gingerbread Autumn Leaves

Recipe adapted from bobsredmill.com

Makes 18 3-inch cookies

Cookies

3 cups **Bob's Redmill Gluten Free 1-to-1 Baking Flour**

$\frac{3}{4}$ cup brown sugar packed

1 Tablespoon ground cinnamon

1 Tablespoon ground ginger

$\frac{3}{4}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon kosher salt

$\frac{3}{4}$ cup (6 ounces) unsalted butter, cut into 1 inch cubes, left out of fridge for 30 minutes to soften

$\frac{3}{4}$ cup unsulphured molasses

2 Tablespoons milk

Royal Icing

3 Tablespoons **Wilton's Meringue Powder**

4 cups icing sugar

pinch of kosher salt

5 Tablespoons water

Food Colouring (available at Michael's craft store)

Americolor Soft Gel in the following colours:

Orange

Red Red

Warm Brown

Chocolate Brown

Black

Lemon Yellow

1. In a food processor or mixer with the paddle attachment combine Bob's Red Mill Gluten Free 1-to-1 Baking Flour, brown sugar, spices and salt. Add the butter and pulse or mix until the mixture resembles sand.
2. With the processor or mixer running, add the molasses and milk until the dough is evenly moistened. Scrape dough out onto a work surface and divide it half. Working with one piece at a time, roll the dough, $\frac{1}{4}$ inch thick, between 2 sheets of parchment paper. Leaving the dough sandwiched between the parchment layers, stack on a baking sheet and freeze until firm, 15-20 minutes.

3. Adjust the oven rack to the center position and heat the oven to 325°F. Line 2 baking sheets with parchment paper.
4. Remove 1 dough sheet from the freezer; place on work surface. Peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer.
5. Cut the dough using 3-inch leaf cookie cutters of your choice. Transfer shapes to prepared baking sheet, using a wide metal spatula, spacing them $\frac{3}{4}$ inches apart. Set scraps aside.
6. Bake the cookies for 15-17 minutes, until they are set in the centers and the dough barely retains an imprint when touched very gently with a fingertip. The baking sheets should be rotated from front to back halfway through the baking time. Do not overbake. Cool cookies on the sheet for 2 minutes, then remove the cookies with a wide metal spatula to a wire rack to cool completely.
7. Repeat steps 4-6 with second dough sheet in freezer.
8. The scraps of dough can be rerolled and chilled for more cookies.
9. While the cookies are cooling, prepare the royal icing. In the bowl of a mixer fitted with the whisk attachment, place meringue powder, icing sugar, salt and water. Mix on low speed for one minute until ingredients are combined. Turn mixer up to medium speed and whisk for 8-10 minutes. Royal icing will keep for a week in an airtight container at room temperature for a week. Whisk well before using.
10. Divide icing into 4, placing each quarter in a medium sized mixing bowl.
11. **Make brown icing:** Add 4 drops of warm brown and 4 drops of chocolate brown to one bowl of white icing and mix well. Transfer to airtight container until ready to use.
12. **Make red icing:** Add 8 drops of red red and 1 drop of black icing to one bowl of white icing and mix well. Transfer to airtight container until ready to use.
13. **Make harvest orange/gold icing:** Add 8 drops of orange, 2 drops of red red and 1 drop of chocolate brown to one bowl of white icing and mix well. Transfer to airtight container until ready to use.

14. **Make yellow icing:** Add 10 drops lemon yellow, 3 drops orange and 1 drop red red to one bowl of white icing and mix well. Transfer to airtight container until ready to use.
15. Thin each colour with a little water so that it is the proper consistency for piping. You are looking for a "5 second consistency". What this means is that when ribbons of icing drop off a spoon, they get absorbed back into the icing within 5 seconds.
16. Set up 4 tall drinking glasses. Crumple up a dampened paper towel in the bottom of each glass. Place a disposable plastic piping bag in each glass and fold the top of the open bag over the glass.
17. Fill each bag halfway with a different colour. Twist bag closed and secure with a twist tie. Cut a tiny hole in the bottom of each bag with very sharp scissors.
18. You are now ready to decorate. Only do one cookie at a time as the icing needs to be wet in order to marleize the leaf veins. Watch the video on my Gingerbread Autumn Leaves blog post.
<http://www.saltandserenity.com/2016/11/gingerbread-autumn-leaves-gluten-free/>
19. Let cookies dry overnight at room temperature. Store in an airtight container, with sheets of waxed paper between the layers, for up to 2 weeks.