

Disney THE NUTCRACKER AND THE FOUR REALMS

MOTHER GINGER CRINKLE COOKIES

For the cookies

- 3 cups All-Purpose Flour
- 3/4 cup Dark Brown Sugar, packed
- 3/4 tsp Baking Soda
- 1 tbsp Ground Cinnamon
- 1 tbsp Ground Ginger
- 1 tbsp Orange Zest
- 1/2 tsp Ground Cloves
- 1/2 tsp Salt
- 1 1/2 sticks Unsalted Butter, softened but cool, cut into 1/2-inch cubes
- 3/4 cup Molasses
- 2 tbsp Milk
- 1 cup Granulated Sugar
- 1 cup Powdered Sugar

- With a stand mixer stir together the flour, brown sugar, baking soda, cinnamon, ginger, orange zest, cloves and salt at low speed until combined.
- Stop the mixer and add the butter pieces. Mix at medium-low speed until the mixture is like sand. Reduce the speed to low and gradually add the molasses and milk. Mix until evenly moistened.
- Increase the speed to medium and mix until completely combined.
- Using a rubber spatula, scrape the dough onto a work surface dividing it in half. Shape each portion into two round disks.
- Cover both individually in plastic wrap and freeze for 30 minutes.
- Preheat the oven to 350° F. Line the two baking sheets with parchment paper or silicone liner.
- Roll the chilled dough into balls 2-inches in diameter. (Do not overwork the dough or allow it to become too warm) Roll each dough ball in the granulated sugar then in the powdered sugar making sure each layer is coated evenly. (the more powdered sugar the better for the appearance of the cracks)
- Place the coated dough balls 1-inch apart on the prepared baking sheet.
- Bake for about 12 minutes, until the centers are set.
- Cool the cookies on the sheets for a few minutes, then allow them to cool on a wire rack. Once cooled top with a marzipan mouse and candied orange peel curl.

For the Garnish

(Marzipan Mice and Candied Orange Curls)

- 1 tube Prepared Marzipan
- Matte Brown Petal Dust
- Silver Luster Dust
- Black Gel Icing
- Candied Orange Peel (we used pre-packaged, but you can also make your own)
- For each marzipan mouse- Shape a small bit of marzipan into a mouse and using a paintbrush dust with a combination of matte brown and silver luster dust. For the eyes use a toothpick to add a dot of black gel icing.
- For the candied orange peel curl- cut a thin piece of candied orange peel and wrap it around a skewer. Let it sit for 20-30 minutes to dry in shape. You may need to hold the skewers down with wood spoons so the curls stay tight.



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