

V's Gingerbread Latte Pinecones

Directions

Dough:

- 1 c light brown sugar
- ¾ c butter
- ¾ c molasses
- 1 large egg
- 1 tsp vanilla extract
- 1 tbsp espresso granules dissolved in hot water
- 4 c all purpose flour + extra for dusting
- 1 ½ tsp baking soda
- ¼ tsp salt
- 2 tsp cinnamon
- 2 tsp ground ginger
- ¾ tsp ground cloves

Icing:

- 1 c sifted powdered sugar (+ extra for dusting)
- 1 tsp vanilla extract
- 1/2-1 tsp milk

Preheat oven to 425° F.

Beat butter, egg, brown sugar, molasses, vanilla extract, & espresso together until light and fluffy. Stir in flour and spices.

Roll out on floured surface and cut into shapes..

Continue until all dough is used, making sure to leave at least 2" between cookies on cookie sheet.

Bake for 5-7 minutes until lightly browned around edges and bottoms are set. Allow to cool before icing.

To make icing, whisk all ingredients together, using just enough milk to make icing spreadable. Spread onto cookies & dust with powdered sugar and allow to set.

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