

Gingerbread Bars with Cinnamon-Vanilla Frosting

FROM THE KITCHEN OF
DEBBIE MACOMBER



A slightly spicy, sweet gingerbread cookie base gets topped with a melt-in-your-mouth cinnamon-vanilla frosting. These make a great gift, wrapped up and dropped on your neighbor's doorstep.

Makes 16

Ingredients

Gingerbread Bars:

2 cups flour
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ground ginger
½ teaspoon kosher salt
¼ teaspoon nutmeg
¼ teaspoon allspice
½ cup (1 stick) unsalted butter,
room temperature
1 ½ cups brown sugar
½ cup sugar
1/3 cup molasses
1 egg
½ teaspoon vanilla

Cinnamon-Vanilla Frosting:

½ cup (1 stick) unsalted butter,
room temperature
2 ½ cups powdered sugar
½ teaspoon cinnamon
¼ teaspoon kosher salt
3 tablespoons heavy cream or milk
½ teaspoon vanilla

Directions

Preheat oven to 350°F. Line a 9x13 inch baking pan with parchment paper and set aside.

In a medium bowl, whisk together the flour, baking soda, cinnamon, ginger, salt, nutmeg and allspice until combined. Set aside.

In the bowl of an electric mixer with the paddle attachment, beat the butter, sugars, and molasses together on medium-high speed until very light and fluffy, 2 - 3 minutes. Add the egg and vanilla; mix to combine. Slowly add the dry ingredients, and mix just until combined. Dough will be sticky.

Scrape dough into the parchment-lined baking pan. Place a piece of plastic wrap on top of the dough, then use your hands to spread evenly on the bottom of the pan. Remove plastic wrap and discard.

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Taking a bite of creamy, sweet Divinity is like a bite of Heaven. Share this nostalgic treat with all of your loved ones this Christmas season! This recipe was inspired by my Christmas book, *Jingle All the Way!*

Makes 16

Directions Continued...

Bake for 25 - 30 minutes, until puffed and almost set (it will jiggle slightly in the middle). Place on a cooling rack to cool completely.

Meanwhile, make the frosting. In the bowl of an electric mixer with the paddle attachment, beat the butter on medium speed until creamy, about 1 minute. Add half of the powdered sugar, and all of the cinnamon and salt; beat on low until absorbed. Add the heavy cream and vanilla; beat on low until creamy. Add the rest of the powdered sugar on low until absorbed. Once combined, beat on medium speed until fluffy and slightly lighter in color, about 1 minute. Spread on cooled gingerbread bars. Sprinkle with additional cinnamon.