

## Soft Gingerbread Squares with Rum-Butter Glaze

Blog post: <https://korenainthekitchen.com/2020/01/06/soft-gingerbread-squares-with-rum-butter-glaze>

*Gingerbread adapted very slightly from [Tartine](#). Glaze adapted very slightly from [Sweet](#). Makes lots.*

In a medium bowl, whisk together the dry ingredients:

- 3 3/4 cups (525 g) all purpose flour**
- 1 tbsp cocoa powder**
- 4 tsp ground ginger**
- 1/4 tsp ground cloves**
- 2 tsp ground cinnamon**
- 1/2 tsp baking soda**
- 1 1/4 tsp freshly ground black pepper, finely ground**

In the bowl of a stand mixer fitted with the paddle attachment, cream together:

- 1 cup (225 g) unsalted butter, softened to room temperature**
- 3/4 cup + 2 tbsp (170 g) granulated white sugar**

When light and fluffy, add beat in **1 large egg**. Scrape down the bottom and sides of the bowl, then add:

- 1/2 cup (155 g) dark molasses (I used "fancy molasses")**
- 2 tbsp light corn syrup or golden syrup**

Mix until well combined, then scrape down the bowl again.

Add the flour mixture all at once and mix in on low speed until it forms a cohesive dough that pulls away from the sides of the bowl. Divide the dough in half and place each half on a piece of plastic wrap. Flatten into a rectangle about 1 inch thick, and wrap in the plastic wrap. Refrigerate for about an hour, until it is firm enough to work with but still soft enough to roll out.

Preheat the oven to 350°F (325°F) with the oven racks the top and bottom thirds of then oven. Have 2 large baking sheets ready.

Place a silicon baking mat or piece of parchment paper on your work surface and flour it lightly. Roll out one half of the chilled dough on top of this, to a thickness of about 1/3 inch. Lightly flour the top of the dough and use a patterned rolling pin to emboss the dough with a pattern, rolling it to about 1/4 inch thick in the process. Transfer the rolled out dough on the mat/paper to one of the baking sheets and place in the fridge to chill until firm. Repeat with the other half of the dough.

Once the dough is chilled firm, bake it in the preheated 350°F (325°F) oven for about 15 minutes or until lightly golden along the edges and still soft to the touch in the middle, rotating the pans top to bottom and from to back halfway through baking. Remove from the oven and place the pans on racks to cool for about 10 minutes.

While the cookies are cooling, prepare the glaze. In a small bowl, whisk together:

- 1 1/3 cups icing sugar**
- 1/4 tsp ground cinnamon**
- 2 tbsp melted unsalted butter**
- 2 tbsp dark rum (I used dark spiced rum - yum!)**
- 2 tsp water**

You want to achieve a smooth and liquid glaze with the consistency of runny honey, so add a few extra drops of water if needed.

When the glaze is ready and the cookies are still warm, use a pastry brush to brush the glaze evenly over the cookies - you should use almost all of it. Allow the cookies to cool completely and the glaze to set.

Once the cookies are cooled and set, use a small sharp knife to trim the edges straight and cut the cookie slabs into 1 1/2 - 2 inch squares. Transfer to an airtight container and layer them between wax paper. The cookies will keep for up to 2 weeks.