



White Chocolate Gingerbread Cookies

Recipe and photo courtesy of Michelle Palin at [My Gluten-Free Kitchen](#) for our [12 Days of Gluten-Free Cookies](#).

Michelle says: With all the flavors and spices of Christmas, these cookies are a great choice for your holiday baking. This is a soft but sturdy cookie that is just perfect to have in your cookie jar for all of the holiday guests that stop by! Dough can be made ahead and kept in the refrigerator for when company arrives as well!

Ingredients

- ½ cup vegetable shortening (I use Spectrum Organic all-vegetable shortening)
- ½ cup butter, softened
- ½ cup brown sugar
- 1 cup sugar
- ½ cup molasses
- 2 eggs, room temperature
- 4 cups (18 oz. weight) [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ teaspoon salt
- 2 ¼ teaspoons baking soda
- 2 ¼ teaspoons ginger
- 1 ½ teaspoons cloves
- 1 ½ teaspoons cinnamon
- 4 oz. white chocolate bar, chopped, or white chocolate chips
- Additional ¼ cup sugar for rolling

Directions

Using a stand or hand mixer, cream shortening, butter, brown sugar and sugar until light and fluffy.

Beat in molasses and eggs.

Gradually add rest of ingredients, except white chocolate, beating on low until well mixed.

Using a spatula, stir in the white chocolate chunks or chips just until evenly distributed.

Cover dough in bowl and place in refrigerator for at least one hour or up to 48 hours.

When ready to bake, use a 1 ½ inch cookie scoop or ice cream scoop to help you roll dough into balls. Roll balls in the additional ¼ cup sugar (I usually place this in a small bowl).

If dough is sticky and difficult to roll, chill longer.

Place dough balls on parchment paper lined cookie sheets, about 2 inches apart.

Bake at 350° for 11 minutes. Let cool a few minutes on the cookie sheet, then transfer cookies to

cooling rack to cool.

Once cool, you can stack in an airtight container or cookie jar and enjoy!