

GINGERBREAD COOKIE RECIPE

I can't recall where I found the original recipe, but it is well used. This makes enough dough for about 2 dozen delicious cookies all set to be decorated. Make gingerbread men and women, hearts and stars, or even gingerbread faces using a circle cookie cutter. Have fun!

Ingredients:

2 2/3 cups all-purpose flour
1 tsp baking soda
½ tsp salt
2 tsp ground ginger
½ tsp ground cinnamon
¼ tsp ground nutmeg
¼ tsp allspice
½ cup of softened butter (1 stick)
¾ cup brown sugar
1/3 cup molasses
1 egg
2 tbsp water



How to:

Combine the dry ingredients in a large bowl and set aside.

Cream the butter and brown sugar until light and fluffy in a separate bowl. Beat in the molasses, egg and water. Add the dry ingredients to the creamed mixture and combine (a stand mixer works best).

Set out two long pieces of plastic wrap. Gather the dough and divide into two halves. Shape into a flattened disc that will fit in the plastic wrap and wrap both pieces of dough. Cover and refrigerate for 30 minutes or a day.

Preheat the oven to 350°F. On a lightly floured surface, roll out one piece of dough to desired thickness. Cut with your cookie cutters. Put the cut out pieces of dough onto a cookie sheet lined with parchment paper.

Reroll the scraps and continue to flatten and cut cookies. Continue with the second refrigerated disc of dough.

Bake cookies for 8 to 10 minutes or until edges are firm. Remove to a wire rack to cool completely before decorating.

Decorate with store-bought icing tubes or candies or make your own royal icing.