

Christmas Recipe Gingerbread Cookies

Prep time 4 hrs

Cook time 10 mins

Total time ~ 5 hrs

Ingredients

- 3 1/2 Cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp ground ginger
- 1 Tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- 10 Tbsp unsalted butter, softened
- 3/4 Cup packed brown sugar
- 2/3 Cup unsulphured or dark molasses (don't use black strap)
- 1 lg egg
- 1 tsp vanilla

EMMY
& OLLIE

Directions

- In a large bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves. Set aside.
- In a large bowl using a mixer, beat butter for 1 min on med until completely smooth and creamy. Add the brown sugar & molasses, beat on med high until combined and creamy. Scrape sides as needed. Beat in egg & vanilla on high for 2 full mins.
- Add flour to wet, beat on low until combined. Divide dough in 1/2 and flatten to disc, wrap in plastic wrap. Chill 3 hours up to 3 days.
- Preheat oven to 350 F. Roll dough to about 1/4" thick Cut out with favorite cookie shapes, but keep in mind larger cutters may take more time to bake. Bake 9-11 mins, Cool for 5 mins then transfer to cooling rack
- Sprinkle with powdered sugar or decorate with royal icing.



EMMY
& OLLIE

