

Williamsburg Soft Gingerbread Cookies:

Recipe courtesy of: Cindy's Mom

Ingredients:

1 c. shortening
3 tsp. ground ginger
1 tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. ground cloves
1 tsp. salt
1 c. firmly packed brown sugar
1 c. molasses
2 eggs (room temperature)
4 c. all-purpose flour
2 tsp. baking soda
½ c. sour milk (milk that has 1 tsp. of lemon juice or vinegar added to it)
Extra flour for dusting

Directions:

Combine the eggs, shortening and brown sugar in a large mixing bowl and beat until smooth and fluffy. Add the molasses and beat until thoroughly mixed in. In a separate bowl, combine your dry ingredients: flour, spices, salt, baking soda and salt. Slowly beat in the dry ingredients to your wet mixture adding the milk at the end when the dough starts to get very thick. Mix until smooth. Chill the dough 4 hours or overnight.

Preheat your oven to 375 degrees. Roll out dough in small batches on a heavily floured board or surface to ¼ inch thickness and cut with a 2 inch cookie cutter. Place on lightly greased cookie sheets and bake for 15-18 minutes. Let sit two minutes to cool and place on a wire rack, dust with extra flour and store in an airtight container. Cookies may be frozen and defrosted for later use. Yield: Approx. 4 dozen, 3 inch round cookies.

Hints:

To handle soft dough more easily and to cut neatly, always chill the dough at least 4 hours. Use lots of flour on board or surface, rolling pin and cutter. Soft cookies should not be rolled too thin prior to baking. The extra flour added after baking keeps the cookies from sticking together and gives them the appearance of "early American" Colonial Williamsburg cookies.