

Gingerbread Cookies

MAKES ABOUT 2 DOZEN (DEPENDING ON SIZE OF COOKIE CUTTERS)

Ingredients:



2/3 CUP BUTTER



3/4 CUP PACKED
BROWN SUGAR



1 EGG



1 TSP VANILLA



2/3 CUP
MOLASSES



1 1/2 CUP
FLOUR



1 TSP
BAKING SODA



1/2 TSP
SALT



1 TBSP CINNAMON



1/2 TSP
GROUND CLOVES



1 TBSP
GROUND
GINGER



1/2 TSP
GROUND ALLSPICE

Tools:



LARGE
MIXING BOWL



MEDIUM MIXING
BOWL



DRY
MEASURING CUPS



SPATULA



MEASURING
SPOONS



WHISK



REFRIDGERATOR



ROLLING
PIN



PLASTIC WRAP



COOKIE CUTTERS



LINED COOKIE SHEET



STOVE/OVEN

Gingerbread Cookies

STEPS:

1

MEASURE 2/3 CUP BUTTER

MEASURE 3/4 CUP PACKED BROWN SUGAR

MEASURE 2/3 CUP MOLASSES

2

FIRST CREAM BUTTER, THEN ADD BROWN SUGAR AND MOLASSES AND CREAM AGAIN

3

MEASURE 1 TSP VANILLA, AND BEAT IN WITH EGG

4

MEASURE 1 1/2 CUP FLOUR

MEASURE 1 TBSP GROUND GINGER

MEASURE 1 TSP BAKING SODA

MEASURE 1/2 TSP GROUND ALLSPICE

MEASURE 1/2 TSP SALT

MEASURE 1 TBSP CINNAMON

MEASURE 1/2 TSP GROUND CLOVES

5

IN A MEDIUM SIZE BOWL WHISK FLOUR, BAKING SODA, SALT, GINGER, CINNAMON, ALL SPICE, AND CLOVES UNTIL COMBINED

6

SLOWLY MIX INGREDIENTS FROM STEP 5 INTO WET INGREDIENTS UNTIL COMBINED

7

PLASTIC WRAP

WRAP IN PLASTIC WRAP AND PAT DOWN INTO DISK SHAPE

8

CHILL FOR AT LEAST 3 HOURS

9

350 F

PREHEAT OVEN

10

ROLL OUT DOUGH TO DESIRED THICKNESS

11

CUT DOUGH INTO DESIRED SHAPES

12

PLACE SHAPES ON PAN

13

BAKE FOR 8-10 MIN. LET COOL ON COOKIE SHEET 10 MIN BEFORE REMOVING AND DECORATING

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Grocery List:



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