

Recipe: Gingerbread Cutouts

Serves: 5 dozen

Prep Time: 30 min. + chilling

Cook Time: 8-10 min.

Ingredients:

¼ cup and 2 Tablespoons butter

½ cup packed brown sugar

1 egg

¼ cup and 2 Tablespoons molasses

2 cups flour

1 teaspoon ground ginger

¾ teaspoon baking soda

¾ teaspoon ground cinnamon

½ teaspoon ground cloves

Directions:

1. In large bowl cream butter and brown sugar until light and fluffy. Add egg and molasses. (Note – molasses comes in different “strengths” or varieties. You may be familiar with light or dark versions of name-brand molasses, but there is also blackstrap, treacle, and sorghum. Choose your favorite depending on the flavor you’re after.)
2. Combine dry ingredients in a separate bowl and add to creamed mixture. Mix well.
3. Cover and refrigerate until easy to handle (as long as overnight).
4. Preheat oven to 350 degrees. On a lightly floured surface roll dough to 1/8” thickness. Cut with cookie cutter.

Directions Continue



Directions:

5. Keep in mind – the thinner you roll your dough, the crispier your cookies will be. The thicker the dough, the chewier the cookies.
6. Place on ungreased cookie sheet to bake. Bake 8-10 minutes.
7. Remove from cookie sheet to a wire rack for cooling.
8. When completely cooled, decorate as you like. I enjoy leaving some without decoration – Queen Elizabeth's gingerbread biscuits are great for dunking in your favorite hot drink!

Notes:

