

Gingerbread Cut Out Cookies

WearEver

Gingerbread Cut Out Cookies

Ingredients:

3/4 cup unsalted butter, softened

1 cup brown sugar, packed

1 large egg

3/4 cup molasses

4 cups all-purpose flour

2 teaspoons ground ginger

1 1/2 teaspoons baking soda

1 1/2 teaspoons ground cinnamon

3/4 teaspoon ground cloves

1/4 teaspoon salt

Notes:

(over)

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Directions:

1. Preheat oven to 350°F. Use two ungreased baking sheets.
2. In large mixing bowl cream butter and brown sugar until light and fluffy. Add egg and molasses.
3. Combine flour, ginger, baking soda, cinnamon, cloves and salt. Add slowly to creamed mixture and mix well.
4. Divide dough in half and wrap in plastic wrap for 4 hours or overnight.
5. On a lightly floured surface roll dough to 1/8 inch thickness. Cut with a 2 1/2-inch holiday cookie cutter. Place 1-inch apart on a baking sheet.
6. Bake for 8 – 10 minutes or until edges are firm. Cool slightly and then place on wire rack to cool completely.

**Use in conjunction with Gingerbread Cut Out Cookies-Icing recipe*