

Gingerbread Cookies

Ingredients

1/4 c Unsalted Butter
1/2 c Brown Sugar
1/2 c Molasses
3 1/2 c Flour
1 t Baking Soda
3/4 t Ground Cloves
2 t Ground Cinnamon
1 T Ground Ginger
1/2 t Salt
1/2 t Ground Cardamom
1/2 c Water

Instructions

1. In standing mixer add butter and brown sugar. Turn the mixer onto medium and beat until well incorporated. Add molasses and start mixer again until completely blended.
2. In a separate medium bowl sift the flour, baking soda, cloves, cinnamon, ginger, salt, and cardamom. Mix well.
3. Add dry ingredients together with the butter mixture 1/3 at a time, alternating with the water. Set mixer on low and blend well. Scrape dough onto plastic wrap then wrap tightly. Place in refrigerator and chill at least 1 hour, or up to a few days.
4. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.
5. Use a floured rolling pin to roll out dough on a

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floured surface, about 1/8-1/4th inch thick.

Don't be afraid to use plenty of flour. Cut into desired shapes. Place onto baking sheets and bake for 8-10 minutes. Cool on wire racks.