

GINGERBREAD COOKIES

24 cookies

YIELD

7 - 10 minutes

BAKE TIME

2 hours, 20 minutes

TOTAL TIME



Recipe from: www.food.com

INGREDIENTS

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 1 3/4 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 6 tablespoons unsalted butter
- 3/4 cup dark brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 teaspoons vanilla
- 1 teaspoon finely grated lemon zest (optional)

PROCEDURE

1. In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until blended.
2. In a large bowl, beat butter, brown sugar, and egg on medium speed until well blended.
3. Add molasses, vanilla, and lemon zest and continue to mix until well blended.
4. Gradually stir in dry ingredients until blended and smooth.
5. Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
6. Preheat oven to 375 deg. Prepare baking sheets by lining with parchment paper.
7. Place 1 portion of the dough on a lightly floured surface. Sprinkle flour over dough and rolling pin. Roll dough to a scant 1/4-inch thick. Use additional flour to avoid sticking.
8. Cut out cookies with desired cutter.
9. Space cookies on the baking sheet 1 1/2 inches apart. Bake the sheets one at a time for 7 - 10 minutes.
10. Let cookies stand when done until they're firm enough to move to a wire rack to cool and decorate!