



Old-Fashioned Gingerbread Cookies

Ingredients:

1 cup (2 sticks) unsalted butter, softened
1 cup sugar
1 cup molasses
2 tsp baking soda, dissolved in 2 Tbsp water
5 cups all-purpose flour
1 Tbsp ground ginger
1 Tbsp ground cinnamon
1 1/2 tsp ground cloves
1/4 tsp salt

Directions:

Cream together butter and sugar. Add molasses and baking soda, and mix well. Stir together the dry ingredients. Add in 2 cups of flour and mix well. Add in the remaining 3 cups and mix well. The dough should be slightly stiff.

Divide the dough into three portions, and roll each portion to 1/4 inch thick between sheets of waxed paper. Stack the rolled-out dough on a cookie sheet and chill in fridge for at least an hour.

When chilled, preheat oven to 350°F. Peel off the top layer of waxed paper, and use cookie cutters to cut shapes. Transfer to greased cookie sheets. Gather scraps, re-roll, and cut more cookies until all dough is used. Bake for 5-7 mins in top 1/3 of oven. Let cool for a minute on the cookie sheet, then transfer to cooling rack.

When cool, decorate with your favorite icing (I use royal icing). Store in airtight container.

(This recipe is from THE ALL-AMERICAN COOKIE BOOK by Nancy Baggett. Wonderful recipes!)