

Gingerbread Cookies



Ingredients:

- 3 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- ½ teaspoon ground cloves
- 10 tablespoons (2/3 cup) unsalted butter, softened
- ¾ cup (150g) packed light or dark brown sugar
- ⅔ cup (160ml) unsulphured or dark molasses
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract

Instructions:

1. In a large bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, and cloves.
2. In a separate bowl, using a handheld mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy.
3. Add the brown sugar and molasses and beat on medium-high speed until combined and creamy. Scrape down the sides and bottom of the bowl as needed.
4. Next, beat in the egg and vanilla on high speed for 2 full minutes.
5. Gradually add the dry ingredients to the wet ingredients and mix on low speed until just combined.
6. Divide the dough in half and form each half into a ball. Flatten each ball into a disc about 1-inch thick.
7. Wrap the dough discs in plastic wrap and refrigerate for at least 30 minutes, or up to overnight.
8. Preheat the oven to 350°F (175°C) and line baking sheets with parchment paper.
9. Roll out the dough on a lightly floured surface to about ¼-inch thick. Cut out shapes using cookie cutters.
10. Place the cookies on the prepared baking sheets and bake for 8-10 minutes, or until the edges are golden brown.
11. Let the cookies cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.