

classic gingerbread cookies



1/2 CUP SHORTENING

1 1/2 CUPS BROWN SUGAR

2 1/4 CUPS MOLASSES

7-10 CUPS ALL-PURPOSE FLOUR*

1 1/2 TSP ALLSPICE

2 TSP CINNAMON

2 1/2 TSP GROUND GINGER

1 TSP NUTMEG

1 1/2 TSP SALT

3/4 + 1/4 CUP WATER

1 TBS BAKING SODA

**Use more flour for large cookies that need stiffer dough, and less flour for smaller cookies that can be softer. About 8 cups was perfect for our large snowflake cookies.*

DIRECTIONS:

CREAM THE SHORTENING AND BROWN SUGAR FOR 7 MINUTES. ADD MOLASSES AND BEAT FOR ANOTHER 3 MINUTES.

MIX SPICES WITH 1 CUP OF THE FLOUR AND ADD. ADD THE REST OF FLOUR ABOUT 1/2 CUP AT A TIME, ALTERNATING ADDING WATER AND FLOUR. COMBINE BAKING SODA AND FINAL 1/4 CUP WATER AND ADD LAST.

DIVIDE DOUGH INTO SMALL DISKS, AND WRAP IN PLASTIC WRAP. CHILL FOR AT LEAST 3 HOURS BEFORE ROLLING.

PREHEAT OVEN TO 350 DEGREES

ON A WELL-FLOURED SURFACE, ROLL OUT DOUGH TO ABOUT 1/4 INCH THICK AND CUT OUT SHAPES WITH COOKIE CUTTERS. ARRANGE COOKIES ON A PARCHMENT LINED BAKING SHEET.

BAKE COOKIES FOR APPROXIMATELY 10-14 MINUTES (LONGER BAKING TIMES WILL CREATE STIFFER AND CRISPIER COOKIES). ALLOW COOKIES TO COOL SEVERAL MINUTES ON THE COOKIE SHEETS BEFORE TRANSFERRING TO A WIRE RACK. FROST AND PIPE COOKIES ONCE THEY HAVE COOLED COMPLETELY.

enjoy!

