

DIRECTIONS:

In a large bowl, mix butter and sugar until light, airy and creamy (approximately seven minutes.) Once sugar and butter are creamed, add eggs one at a time until fully incorporated. Add the molasses and mix until fully combined.

In a separate bowl, combine the flour, baking soda, salt, cinnamon, ground cloves and ginger.

Gradually combine the flour and spice mixture with the butter and sugar mixture. Mix just until smooth, taking care to not over-mix the batter.

Separate the dough in half and form two discs and wrap each tightly with plastic wrap. Put the wrapped dough in the refrigerator. Chill the dough for several hours.

When you're ready to bake your cookies, preheat the oven to 350 degrees.

On a floured surface, roll out your chilled dough to approximately 1/4 inch thick and use your favorite cookie cutters to cut different shapes.

Place cookies on an ungreased cookie sheet. Bake for 10-12 minutes or until golden brown. The longer you bake them the more crisp they will be.

Let cool completely on wire racks before you begin decorating them with icing or sprinkles.

Enjoy!

INGREDIENTS

1 1/2 CUP UNSALTED BUTTER, SOFTENED
1 CUP BROWN SUGAR
2 LARGE EGGS
1 CUP MOLASSES
1 TEASPOON BAKING SODA
3/4 TEASPOON SALT
2 TEASPOONS CINNAMON
1/2 TEASPOON GROUND CLOVES
2 TEASPOONS GROUND GINGER
5 CUPS ALL-PURPOSE FLOUR