Bake Gingerbread Cookies

Cook time ~4.5 hours // Serving ~ 24 cookies



What you'll need:

- [ ] 3 cups of flour
- [ ] 2 teaspoons of ground ginger
- [ ] 1 teaspoon of baking soda
- [ ] 1/4 teaspoon of ground nutmeg
- [ ] 1/4 teaspoon of salt
- [ ] 3/4 cup of softened butter
- [ ] 1/2 cup of molasses
- [ ] 3/4 cup of firmly backed brown sugar
- [ ] 1 egg
- [ ] 1 teaspoon of pure vanilla extract
- [ ] 1 teaspoon of ground cinnamon

Directions:

- [ ] Combine the flour, ginger, cinnamon, baking soda, nutmeg and salt in a large mixing bowl, then set it aside
- [ ] In a separate large mixing bowl, combine butter and brown sugar
- [ ] Add molasses, egg and vanilla extract to the butter-brown sugar mix, and mix thoroughly
- [ ] Begin combining the flour mixture (bit by bit) into the butter-brown sugar mixture, stirring strongly as you combine them

- [ ] Once all is combined, press the dough flat into a disk shape, wrap it up with plastic wrap by rolling it onto itself. Keep it refrigerated for 4 hours (best overnight)
- [ ] Once the dough is ready to bake, preheat the oven to 350 degrees F
- [ ] Unroll the wrapped dough back into its flat disk shape onto a lightly floured surface, and be sure it is roughly 1/4 inch thickness
- [ ] Begin separating our your cookie shapes -- with a Gingerbread Man cutter, if you have one or simply into classic circles
- [ ] Place cookies on ungreased baking sheet 1-inch distance from one another
- [ ] Bake cookies for 8-10 minutes or until the edges of the cookies appear to have browned
- [ ] Cool the cookies on the baking sheets for a couple of minutes before removing them
- [ ] Remove the cookies, and then decorate as you wish before serving them

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