

Gingerbread Cookies

Yield: 24 cookies

Prep Time: 3:30:00

Cook Time: 0:10:00

Total Time: 3:40:00

- In a large bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves.

 - 440 g All-Purpose Flour
 - 1 tsp Baking Soda
 - 1/2 tsp Table Salt
 - 1 tbsp Ground Ginger
 - 1 tbsp Cinnamon
 - 1/2 tsp Ground Allspice
 - 1/2 tsp Ground Cloves
- In a separate large bowl, beat the butter with an electric mixer on medium speed until smooth and creamy, about 1 minute. Add brown sugar and molasses, beating on medium-high speed until well combined and creamy, scraping bowl as needed.

 - 145 g Unsalted Butter
 - 150 g Brown Sugar
 - 200 g Molasses
- Beat in egg and vanilla on high speed for 2 minutes, scraping bowl as needed. Don't worry if the mixture looks slightly separated.

 - 1 each Eggs
 - 1 tsp Vanilla Extract
- Add the flour mixture to the wet ingredients and beat on low speed until combined. Dough will be thick and slightly sticky.
- Divide dough in half. Shape each half into a disc and wrap tightly in plastic wrap. Refrigerate for at least 3 hours or up to 3 days.
- Preheat oven to 350°F. Line baking sheets with parchment paper.
- Working with one disc at a time, roll dough on a generously floured surface to 1/4-inch thickness. If dough cracks, let it warm slightly and use fingers to press cracks together. Cut into desired shapes and place 1 inch apart on prepared sheets.
- Bake for 9-10 minutes for 4-inch cookies, 8 minutes for smaller cookies, or 11 minutes for larger cookies. Rotate pans halfway through baking.
- Let cool on sheets for 5 minutes, then transfer to wire rack to cool completely.
- Decorate cooled cookies with icing if desired.