



## INGREDIENTS

- 8 Tbsp (1 stick) butter, or shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1/8 teaspoon ground cloves

## Gingerbread Cookies

Sift the dry ingredients into a small bowl and set aside. In a medium bowl, beat the butter with the sugar and molasses, then mix in the egg. Add the sifted dry ingredients to wet mixture and mix well. Chill in the freezer for about an hour or in the refrigerator 2 hours.

Heat the oven to 350°. Roll out a portion of the dough about 1/4" thick on a lightly floured surface or silicone cooking sheet. Keep the remaining dough chilled while working.

Cut out with cookie cutters and place on greased cookie sheets or sheets lined with silicone mats. Bake for 8-10 minutes (depending on cookie size) and don't overbake! They should be pretty soft when they come out and almost seem like they aren't done yet. That's the key to their deliciousness!

Let cool completely before decorating with icing, candy pieces, powdered sugar or cinnamon and enjoy!

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UNIQUELY YOU