# Gingerbread Cookies

Warm spice, familiar little faces



**MAKES**

36-42 three-inch cookies

**TIME**

35 min active + 1 hr chill + 8-12 min bake

**TOOLS**

Cookie cutters; parchment

**BAKER'S NOTE**

Bake similar-sized shapes together.

## Ingredients

12 tbsp unsalted butter
3/4 cup packed brown sugar
3/4 cup molasses
1 tsp salt
2 tsp each cinnamon and ginger
1/4 tsp ground cloves
1 large egg
1 tsp baking powder
1/2 tsp baking soda
3 3/4 cups flour (450g)
1/2 cup ready-to-use cookie icing

## How to Make It

1. Melt butter gently; add sugar, molasses, salt and spices. Cool to lukewarm before beating in egg.
2. Mix flour with baking powder and soda; stir into wet mixture. Wrap dough and chill at least 1 hour.
3. Heat oven to 350°F. Roll 1/8-1/4 inch thick and cut. Bake on lined trays 8-12 minutes, until firm at edges. Cool; pipe icing details.

## Serving & Storage

Airtight, 4 days. Freeze plain cookies up to 2 months; decorate after thawing.

Adapted from King Arthur Baking: Gingerbread Cookies.