12 Days of Christmas Cookies

Gingerbread Cookies

Makes: 45

Ingredients:

3 ¼ cups all-purpose flour
1 Tbsp ground cinnamon
1 Tbsp ground ginger
¾ tsp baking soda
¾ tsp ground cloves
½ tsp ground nutmeg
½ tsp salt
¾ cup unsalted butter, softened

½ cup packed brown sugar
1 large egg
½ cup unsulfured molasses
1 ½ tsp vanilla extract
Simple Icing Recipe:
2 cups powdered sugar
2-3 Tbsp milk
¼ tsp vanilla extract

Directions:

Whisk together flour, cinnamon, ginger, baking soda, cloves, salt, and nutmeg in a large bowl. Set aside.

With a mixer, beat the butter and sugar together until light and fluffy. Add in egg, molasses, and vanilla, and beat until combined. Gradually add the flour mixture until just combined.

Divide the dough into two equal portions and form them each into a ball. Then gently use your hands to flatten each ball into a 1-inch-thick disk, wrap tightly in plastic wrap, and refrigerate for 1 hour or so, or until the dough is chilled yet still somewhat pliable.

Preheat oven to 350º and line cookie sheet with parchment paper, set aside until ready to bake.

Unwrap the dough and place it on a large, lightly floured hard surface. Use a floured rolling pin to roll the dough evenly until it is approximately 1/8-inch thick. Then use your favorite cookie cutters to cut out your desired shapes, re-rolling the dough as needed to cut out more. Transfer to parchment-covered baking sheets.

Bake for 8 to 10 minutes, or until the cookies are crisp around the edges and on top. Remove from oven and let cool for 5 minutes, then transfer to a wire rack to finish cooling. Decorate as desired!