

# Gingerbread Cutout Cookies



Yield: About 45 cookies

## INGREDIENTS:

3 1/4 CUPS FLOUR

3/4 TEASPOON BAKING SODA

1 TABLESPOON GINGER

1 TABLESPOON CINNAMON

1/2 TEASPOON NUTMEG

1/2 TEASPOON SALT

3/4 CUP UNSALTED BUTTER (ROOM TEMP.)

1/2 CUP BROWN SUGAR (PACKED)

1 EGG

1/2 CUP UNSULFURED MOLASSES

1 1/2 TEASPOON VANILLA EXTRACT

## DIRECTIONS:

1. Combine flour, baking soda, ginger, cinnamon, nutmeg, and salt. Whisk and then set aside.
2. With a mixer on medium/high speed, beat butter and brown sugar together for 2 minutes.
3. Add egg, molasses, and vanilla extract. Beat on medium speed until combined.
4. Turn mixer to low and gradually add flour mixture until just combined.
5. Chill dough at least 1 hour or overnight.
6. Let dough sit out to warm up for 5 - 10 minutes before rolling out.
7. Pre-heat oven to 350 degrees.
8. Place dough on generously floured surface and roll to 1/8 inch thickness.
9. Use your favorite cookie cutters to cut out desired shapes.
10. Bake 8 - 10 minutes.
11. Remove from oven and let sit for 5 minutes then place on wire rack to cool.
12. Decorate with your favorite icing recipe.\*

\*Simple icing: Combine 2 cups of powdered sugar, 2 - 3 tablespoons of milk, and 1/4 teaspoon of vanilla extract. Then color using food coloring.