



AN ORIGINAL RECIPE

Executive Chef

David Thornton

Gingerbread Cookies

INGREDIENTS

3 1/4 cups all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground ginger
3/4 teaspoon baking soda
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
3/4 cup unsalted (softened) butter
1/2 cup packed dark brown sugar
1 large egg
1/2 cup molasses (unsulfured)
1 1/4 teaspoons vanilla extract

DOUGH INSTRUCTIONS

Whisk dry ingredients together (except for the sugar) This includes all the spices, the baking soda, and the salt).

Cream the butter and sugar together with a mixer. When the combination becomes light and airy, add the egg, molasses and vanilla. When those items are mixed well, slowly add the dry ingredient mix.

When the mixture has formed a nice dough, divide it in half, form each half into a ball, and cover with plastic wrap. Chill for 1 hour in the refrigerator.

Preheat the oven to 350°F.

When dough is chilled, unwrap and roll out to about 1/4 inch on a lightly floured surface. Cut shapes with a cookie cutter of your choice. Once you have cut the shapes, re-roll the dough and repeat until all the dough is used.

Place the shapes onto a parchment-lined baking sheet and bake for approximately 10 minutes.

Once the cookies have cooled for a few minutes, transfer them to a wire rack to finish cooling, and feel free to decorate as desired.