

Country Christmas

Cub Scout Pack 798- Tiger Den #1



Gingerbread Cookies Recipe

Prep: 35 mins.

Bake: 8-12 mins.

Yield: 3 dozen 3" cookies

INGREDIENTS:

$\frac{3}{4}$ cup butter

$\frac{3}{4}$ cup brown sugar, packed

$\frac{3}{4}$ cup Molasses

1 teaspoon Salt

2 teaspoons cinnamon

2 teaspoons ground ginger

$\frac{1}{4}$ teaspoon cloves

1 large egg

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

3 $\frac{1}{2}$ cups Flour

INSTRUCTIONS:

1. Melt butter, stir in brown sugar, molasses, salt and spices. Let it cool.
2. Once cooled, beat in the egg.
3. Separately, mix together flour baking powder & soda, then stir the dry ingredients in to the molasses mixture.
4. Divide dough in half, wrap well and refrigerate for 1 hour. Make sure it's chilled completely before rolling.
5. Preheat oven to 350. Prepare a floured surface, roll out dough $\frac{1}{4}$ "thick and cut out shapes.
6. Bake on ungreased cookie sheet for 8-12 minutes, or until they feel firm. Cool on sheets before transferring to a rack to fully cool.
7. Decorate once completely cooled.