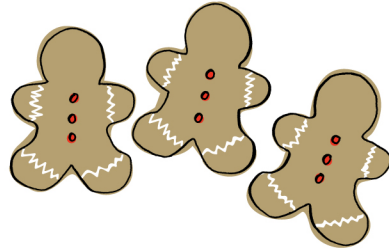


# soft Gingerbread Cookies



## INGREDIENTS

1 1/2 cups unsalted butter, softened	3/4 teaspoon salt
1 cup brown sugar	2 teaspoons cinnamon
2 large eggs	1/2 teaspoon ground cloves
1 cup molasses	2 teaspoons ground ginger
1 teaspoon baking soda	5 cups all-purpose flour

## HOW TO MAKE

- In a large bowl, mix butter and sugar until light, airy and creamy, approximately seven minutes. Once sugar and butter are creamed, add eggs one at a time until fully mixed together. Add the molasses and mix until fully combined.
- In a separate bowl, combine the flour, baking soda, salt, cinnamon, ground cloves, and ginger.
- Gradually combine the flour and spice mixture with the butter and sugar mixture, and mix just until smooth taking precaution to not over-mix the batter.
- Separate the dough in half and form 2 disks and then wrap completely with plastic wrap. Put the wrapped dough in the refrigerator. This dough must be chilled for several hours.
- When you are ready to bake your cookies, preheat your oven to 350 degrees.
- On a floured countertop, rolled out your chilled dough to approximately 1/4 inch thickness and use your favorite cookie cutters to cut different shapes.
- Place on an un-greased cookie sheet. Bake for 10- 12 minutes, or until they are the golden brown. The longer you bake them the more crisp they will be!
- Let them cool completely on wire racks before you begin decorating them with icing or sprinkles. Enjoy!

*Recipe by Sinclair & Moore, Design and Lettering by la Happy*