



Gingerbread Cookies

Makes 2 dozen 5-inch tall cookies

In medium bowl; mix dry ingredients together thoroughly, set aside:

- 3 cups all-purpose flour
- 1 1/2 t. baking powder
- 3/4 t. baking soda
- 1/4 t. salt
- 1 T. ground ginger
- 1 3/4 t. ground cinnamon
- 1/4 t. ground cloves

In large bowl blend on medium speed:

- 6 T. unsalted butter, softened
- 3/4 C. dark brown sugar
- 1 Lg. egg
- 1/2 C. molasses

Gradually add in the dry ingredients until blended, knead lightly until smooth. Divided the dough in half. Wrap each half in plastic wrap and let stand at room temperature for at least 2 hours (or up to 8 hours). Dough can be stored up to 4 days in the refrigerator. Dough must be room temperature before using.

Preheat oven to 375° F. Spray cookie sheets with non-stick spray.

Roll out dough on a lightly floured surface. Lightly sprinkle flour over dough and rolling pin. Roll out to 1/4 inch thick. Dip cookie cutters in flour to prevent dough sticking to cutter. With a spatula, transfer them to the prepared cookie sheet. Space about 1 1/2 inch apart. Reform dough into ball and roll out again and cut out more cookies.

Garnish with raisins and/or red hots, for eyes and buttons.

Bake until edges of cookies are just barely dark about 7 to 10 minutes. Rotate cookie sheet halfway through baking time for evenly browned cookies. Let cookies stand until slightly firm. Let cool before decorating.

Cookie Icing

- 4 C. Powdered sugar
- 3-4 T. water

In medium bowl, stir together until smooth.

Add more powdered sugar or water to right thickness.

Color icing as desired.

To store, cover the surface of the icing with plastic wrap.

This icing keeps up to 4 days at room temperature or a month refrigerated.

*May use uncolored icing as a glue for candy decoration.

